



Crudites Brillat Savarin & Shallot Dip £5 Nocellara Olives £3.50

Sourdough Bread Cultured Butter £4

Starters

Chicken Terrine pickled oyster mushrooms & tarragon mayonnaise £10

Raw Cauliflower with Curry Flavours raisins, saffron & cashew dressing, toasted almonds £10

Soupe Du Jour Sourdough Bread & Cultured Butter £9

Devon Crab salad preserved lemon, radish, fennel, fresh herbs £14

Mains

Norfolk Venison Loin carrot puree, kale, pommes anna & port jus £32

Chicken Breast with Supême Sauce creamed potato, roasted shallot & wild garlic £27

Pan Roasted Stone Bass leek & spinach fondue with mussel sauce £28

Sage & Ricotta Tortellini wild mushrooms with pumpkin pesto £26

Sides

Dressed Bitter Leaves & Onion Salad £4 New Potatoes with Herb Butter £5 Buttered Hispi Cabbage £5