



## RAW

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- Live natural oysters, stout vinegar — min. order 3 🍷 POA
- Beer-battered oysters, Bloody Mary dip — min. order 6 🍷 POA
- Wakanui beef tartare, slow yolk, game chips 🌿 🍷 18

## ENTREÉS

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- Flatbread - wood-fired cauliflower, ras-el-hanout, pine nuts, sumac oil 🌿 🍷 🍴 12
- Flatbread - pulled lamb, cavolo nero, white anchovies, black pepper oil 🍷 15
- Hare dolmades, herbed yoghurt 16
- Chicken galantine - ham, brandied pistachios, Cumberland sauce 18
- Wood-fired bone marrow, pickled shallot & parsley salad, toast 18
- Winter greens & grain salad, halloumi, pumpkin seeds 🌿 🍷 15

## MAINS

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- Chestnut & ricotta gnocchi, pumpkin, mushroom, cavolo nero 🍷 25
- Market fish - server to advise POA
- Wood-fired Tuatuas, black pudding, saffron sofrito, garlic crumb, ciabatta 28
- Grilled Wagyu burger, Gruyère, bread & butter pickles, shoestring fries 24
- Mushroom & lentil burger, kohlrabi rémoulade, frisée, shoestring fries 🍷 22
- Pork scotch, gingerbread sauce, radicchio & Brussels sprout slaw 26
- Hay-roasted lamb shoulder, ash mash, wilted winter greens 🌿 28
- 200g Angus eye fillet, Pont-Neuf potatoes, bordelaise 🍷 🌿 34
- Beef Wellington - Wakanui eye fillet, cured beef tongue, tobacco duxelles, shiitake ketchup 45

Head Chef, Ben Convery

Autumn 2017

## SIDES

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- House salad, mushroom dressing, hazelnuts 🍷 🍴 🌿 8
- Wood-roasted brusselkraut, Gorgonzola Dolce 🍷 🌿 9
- Radicchio & celeriac gratin 🍷 🌿 9
- Hand-cut chips, rosemary-garlic salt, duckonnaise 🍷 🌿 10
- Ash-roasted potato & goat's curd mash 🍷 🌿 10

## DIETARY REQUIREMENTS

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Gluten Free
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Vegetarian
  - 🍴  
Vegetarian on Request
- 🍷  
Dairy Free
  - 🍴  
Vegan on Request

**Dinner; Monday – Saturday from 5pm**  
*All our produce is sourced locally where possible  
 & our meat, eggs & dairy are free-range*