



Mon - Tues - Wed - Thurs - Fri - Sat - Sun



### SMALL PLATES

Ancient loaf £3.5

Garden pea & nettle soup £6.5

Heritage beetroot, goat's curd, bitter leaves £9

Roasted scallops, samphire & lemon butter £15

Citrus cured Scottish salmon, sesame & kohlrabi £11

Charred asparagus, black garlic hollandaise, salt cured yolk £11

Crumpet Benedict £7.75 / bashed avocado £7.75 / smoked salmon £8.5

Corn-fed chicken, baby gem, Caesar dressing £11

Spiced tuna ceviche, lime & avocado £14

Whipped hummus, broad beans, radish & fennel £8

### MAINS

Pearl barley risotto, summer squash & taleggio £13.5

Beer battered fish, chips, mushy peas £15.5

Slow cooked wild boar, tagliatelle £16.5

Charred lamb chops, Jersey Royals, green sauce £25

Forest beef burger, crisp onions, tomato chutney £15

Cornish cod, shaved asparagus, peas & lovage £22

Grass-fed Hereford rib-eye, watercress, thyme & lemon £27

Stone bass "à la plancha", rocket, fennel, seaweed salt £21.5

Josper grilled chicken, charred corn, pomegranate, bulgur wheat £21

### SIDES

Seasoned chips £4

Truffled chips £4.5

Forest leaf salad, rapeseed vinaigrette £4

Heritage carrots, chervil, peas & shoots £4.5

Grilled summer cabbage £4.5

Heirloom tomato & watermelon salad £5

Garden peas, roasted onions & mint £4.5

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.  
Some dishes contain allergens, or traces of. Please speak to your waiter for further information.

