



# A la Carte Menu

*Let's Begin*

**Treacle Cured & Oak Smoked Trout, Lemongrass & Ginger Mousse, Pickled Fennel & Cucumber Salad, Coriander Seed Cracker, Coriander Oil £9.95  
(G.F & D.F adapt)**

**Sesame Crumpet, Dressed Crab with Chilli, Coriander & Lime,  
Honey & Garlic Gel, Candied Lime £9.95**

**Ham Hock & Black Pudding Terrine, Pureed & Pickled Cauliflower,  
Pork Crunch & Salsa Verde £9.95**

**Smoked Beef Shin, Horseradish Beignet, Red Pepper Puree,  
Shallot Marmalade & Crispy Shallots £9.95**

**Mezze of Spiced Roasted Carrot & Squash, Squash Humous, Honeyed Figs,  
Marinated Feta & Artichoke, Tzatziki, Sesame & Garlic Toasts £9.95  
(VG/DF)**

**Duck Breast Pastrami, Confit Duck Leg Fritter, Smoked Braised  
Leek & Hazelnut Butter £9.95**

**Mushroom, Chestnut & Tarragon Pate, Sourdough Crostini,  
Balsamic Onion Chutney, Candied Walnuts £9.95 (VG/GF adapt)**

**Soup of the day: please see separate specials menu  
£8.95 (VG/DF/GF adapt)**

**Specific Gluten free & Dairy free have been marked on this menu.**