



### from THE DELI

Gordal Olives, Chilli Oil VE GF DF	£5.50
Bradwall Breads, Oil & Balsamic, VE DF	£6.50
Charcuterie Board (Salami, Coppa, Lomo) DF GF	£13.00
Padron Peppers, Maldon Salt VE GF DF	£6.50
Lebanese Hummus, Flatbread VE GFO DF	£6.00
Ham, Leek & Black Bomber Croquettes	£1.65 ea.
Wild Mushroom Arancini, Mushroom Ketchup	£3.25 ea.
Boquerones, Piquillo Peppers, Smoked Almonds DF N	£9.00
Hand-carved Iberico 4yo Bellota Jamon 50g GF DF	£27.00
Tartiflette GF	£11.50

### from THE GARDEN

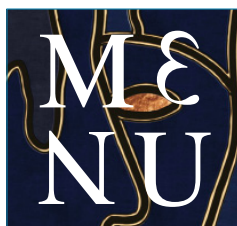
½ doz Dorset Snails, Parsley & Garlic Butter GFO	£9.50
Gnocchi, Roasted Hazelnut & Rocket Pesto N	£8.50
Roasted Courette, Dukkha & Spinach, Tahini Sauce VE DF GF	£8.00
Sweet Potato Falafel, Gochujang Mayonnaise VEO DF	£6.50

### from THE SEA

Smoked Mackerel Pâté, Pickled Cucumber, Sourdough Toasts GFO	£8.00
Scallops, Roast Parsnip, Jerusalem Artichoke Purée, Mustard & Honey GF	£15.00
Cod in a Spinach Velouté, Nutmeg & Lemon Cream GF	£12.00
Tiger Prawns, 'Nduja, Toasted Focaccia GFO	£12.00

### from THE DAIRY

Baked Camembert, Rosemary & Garlic, Spiced Pear Chutney GFO <i>Deliciously oozy, moreish and dunkable!</i>	£14.00
Colston Bassett Stilton, Candied Walnuts, Wheat Rounds N <i>Often considered the best Stilton in the world, it is famous for being velvety smooth with a sweet and well-balanced flavour. An absolute must at this time of year!</i>	£8.95
Old Roan Wensleydsale, Hazelnut & Pumpkin Seed Toasts, Onion Chutney N GFO <i>England's only raw milk, cloth-bound Wensleydsale. Unlike mass-produced Wensleydales, it is rich and buttery, with a refreshing acidity on the finish.</i>	£8.95
Buche de Chevre, Chestnut Honey, Rosemary Crackers GFO <i>Made with Goat's milk, this cheese has a creamy, flaky texture and deep, tangy flavours - a perfect partner for the sweet and complex honey!</i>	£8.95



*from* THE BUTCHER

Slow Cooked Arley Wild Boar Braised in Barbera, Navarrico Red Lentils GF	£11.00
Wild Scottish Venison Loin, Smoked Mash, Red Cabbage GF	£14.00
Confit Duck Leg & Spelt Risotto	£11.00
Fennel and Garlic Bratwurst, Curry Ketchup, Pickled Fennel	£9.50

*from* THE GODS

**Centrepiece Drama for Sharing**

Oglesfield & Gruyere Fondue, Charcuterie, Breads, Pickles GFO	£42.50
500g Ribeye of Cheshire Beef, Garlic Mushrooms, Beef Dripping Jus, Truffle & Parmesan Triple Cooked Chips, Tenderstem Broccoli GFO	£60.00
Solomillo Tenderloin of Iberico Pork, Scorched Capricorn Goats Cheese, Fine Green Beans, PX Glaze, Smoked Paprika Potatoes GFO	£45.00

Cote-de-Boeuf and Chateaubriand available with 24 hour notice. Ask staff for pricing

De:SIDES

Tenderstem Broccoli, Roasted Hazelnut Pesto GF N	£5.50
Fine Green Beans VE DF GF	£4.50
Truffle & Parmesan Triple Cooked Chips	£6.00
Garlic Butter Roast Potatoes V GF	£5.00
Creamy Polenta V GF	£4.50

De:SSERTS

Sticky Toffee Pudding, Beer Caramel, Vanilla Cream V	£7.50
Cane Sugar Creme Brulee, Coffee Bean Shortbread V GFO	£7.50
Dark Chocolate Torte, Salted Peanut Florentine V N	£7.50
Affogato, Darkwoods Espresso, PX Sherry V GF	£9.00

Recommended dishes per person:  
Hungry: 3, Hangry: 4, Hagrid: 5

GF = GLUTEN FREE, GFO = GF OPTION, Ve = VEGAN, V = VEGETARIAN,  
DF = DAIRY FREE, N = CONTAINS NUTS, P = PASTEURISED

Please ask a member of staff for full details of allergen information.

