

SPRING MENU



from THE DELI

Gordal Olives VE GF DF	£5.50
Bradwall Bakehouse Bread, Olive Oil & Balsamic VE DF	£6.00
Charcuterie Board DF GF	£15.00
Padron Peppers, Maldon Salt VE GF DF	£6.50
Lebanese Hummus, Flatbread VE GFO DF	£6.00
Ham, Leek & Black Bomber Croquettes	ea. £1.65
Pea & Mint Arancini	ea. £3.25
Chicken Liver Parfait, Plum Chutney GFO	£7.50
Pan-Roasted Chorizo, Red Wine & Tomato GF	£7.50
Garlic & Bocconcini Pizzette	£9.00
Burrata, Sugar Snap Peas, Whey & Herb Dressing GF	£9.50

from THE GARDEN

½ doz Dorset Snails, Parsley & Garlic Butter GFO	£9.50
Chestnut Mushrooms, Manzanilla Cream GFO	£7.50
Crushed Edamame Beans & Mint, Roasted Beetroot, Sourdough Toast VE	£7.50
Asparagus Salad, Cured Egg Yolk, Fresh Peas VE DF	£9.50
Carrot Falafel, Red Pepper Aioli VEO DF	£6.50

from THE SEA

Pil Pil Prawns GFO DF	£10.00
Pan-Roasted Scallops, Coral Mayonnaise, Cucumber, Radish GF	£15.00
Shetland Plaice Poached in Olive Oil, Grilled Sugar Snaps, Roasted Lemon Oil GF DF	£12.00
Clam Chowder GF	£9.50

from THE BUTCHER

Spiced Lamb Cutlets, Fattoush Salad	£15.00
Paprika-Marinaded Iberico Pork Loin, Roasted Peach, Red Pepper Dressing DF GF	£12.00
Tuscan Sausage Lasagne	£12.00
Steak Frites, Peppercorn Sauce	£15.00

SPRING MENU



from THE GODS

Steak from The Board - Truffle & Parmesan Triple Cooked Chips, Mushrooms, Tenderstem Broccoli, Peppercorn Sauce GF	See Board For Prices
Solomillo of Iberico Pork, Scorched Capricorn Goat's Cheese, Green Beans Smoked Paprika Potatoes, Pedro Ximenez Glaze GF	£45.00
Coq au Vin Jaune - Roasted Chicken, New Potatoes, Baby Spring Vegetables, Sautéed Mushrooms GF	£45.00

De:SIDES

Truffle & Parmesan Triple Cooked Chips	£6.00
Pommes Anna GF	£5.00
Baby Carrots, Chive Butter V GF	£6.00
Tenderstem Broccoli, Coral Mayonnaise DF GF	£5.50
Candied Walnut & Blue Cheese Salad V GF	£7.00

from THE DAIRY

Fried Monte Enebro Goat's Cheese, Orange Blossom Honey	£8.50
Montgomery's Cheddar, Piccalilli, Olive Oil & Sea Salt Crackers	£8.50
Cashel Blue, Pickled Cherries, Almond & Linseed Toasts GF	£8.50
Delice de Bourgogne, Moscato Grape Nectar, Rye & Charcoal Crackers	£8.50

De:SSERTS

Vanilla Panna Cotta, Rhubarb & Ginger, Olive Oil & Lemon Crumb VE	£7.50
Café Basque Cheesecake, Coffee & Almond Brittle, Coffee Caramel V	£7.50
Chocolate & Raspberry Mousse Cake, Cocoa Crumb, Raspberry Sauce V	£7.50
Affogato - Vanilla Ice Cream, Darkwoods Espresso, Pedro Ximenez Sherry V	£9.50

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.