



DINNER MENU

NOCELLARA OLIVES - 4.5 **MARCONA ALMONDS** - 4.5 **TOASTED CORN** - 4.5

GRAIN CULTURE SOURDOUGH - smoked butter - for two - 5 **(1,7)**

MOZZARELLA BURRATA - flourish farm friarielli broccoli, romesco, marcona almonds - 12 **(5,6,7,10)**

CHARGRILLED BUTTERNUT SQUASH - whipped ricotta, chilli & garlic crunch - 11 **(5,7,8,10)**

HOUSE MADE DUCK HAM - pickled walnut, parsnip crisps, beetroots - 10 **(7,8,10)**

CURED CORNISH GURNARD - sundried tomato, date, citrus dressing, paprika - 10 **(4,5,6,10)**

AGED HEREFORD BEEF TARTARE - smoked egg yolk puree, chives, gherkins, sherry vinegar, lavash bread - 12 **(1,3,6,8,10)**

POTATO & WILD GARLIC SOUP - toasted seeds, grain culture sourdough - 10 **(1*,7,8,10)**

BROWN SHRIMP BUCATINI - tomato, lemon, dill, fried capers, dried chilli - 14 / 17 **(1,2,3,4,6,7,8,10,11)**

CHARGRILLED OYSTER MUSHROOM KEBAB - cavolo nero, pecorino, wild garlic gremolata, grilled flatbread - 17 **(1,5,6,7,8,10)**

WHOLE CHARGRILLED SEA BREAM - bagna cauda, shaved fennel, charred lemon- 26 **(4,8,6,10)**

CHARGRILLED AGED HEREFORD STEAK - FLAT IRON (250G) - 25 **SIRLOIN (250G)** - 30 - grilled roscoff onion, horseradish gremolata **(6,10)**

CHARGRILLED CORNISH HAKE - mussels, sea herbs, toasted fregola, charred lemon - 25 **(1,2,4,6,7,8,10,11)**

SLOW COOKED PIG CHEEKS - charred celeriac, kalettes, crispy shallots - 20 **(6,8,10)**

WOOD FIRED HOLKHAM ESTATE VENISON - smoked mash, cavolo nero, game sauce, charred baby leek - 28 **(7,8,10)**

SHARING SIDES

FRIES - 4 **PARSLEY & GARLIC FRIES** - 4 **(7)**

GRILLED NEW POTATOES - tarragon emulsion, breakfast radish - 5 **(3,8,10)**

WOOD GRILLED TENDERSTEM BROCCOLI - black garlic, anchovy, parsley- 5 **(4,6,8,10)**

WOOD FIRED CAULIFLOWER - salsa macha, golden raisin, capers - 5 **(5,8,10)**

CHARRED HISPI CABBAGE - tahini dressing, crispy cabbage, nasturtiums - 5 **(5,9,10)**

FLOURISH FARM LEAF SALAD - sherry vinaigrette - 5 **(8,10)**

ALLERGEN KEY

1 gluten 2 crustaceans 3 eggs 4 fish 5 nuts 6 soya 7 milk 8 mustard 9 sesame 10 sulphites
11 molluscs

Please inform us of any allergies or dietary requirements as our menu may contain traces of allergens.

A discretionary 12.5% service charge will be added to your bill.

DESSERTS

CARAMEL TORTE - creme fraiche, orange, milk crumb - 9 (1,3,7)

CARAMELISED LEMON TART - blackberry, vanilla mascarpone - 9 (1,3,7)

RHUBARB 'ALASKAN' - vanilla ice cream, orange oil, szechuan pepper - 9 (5,7)

STICKY TOFFEE PUDDING (GF) - vanilla mascarpone, salted caramel - 9 (3,7)

'AFFOGATO' VANILLA ICE CREAM - biscotti, hot espresso - 6 (1,3,5,7)

SELECTION OF 3 BRITISH CHEESES - biscuits, chutney - 12 (1,7,8,9)

SELECTION OF HOUSE MADE SORBETS/ICE CREAMS - 7 (7)

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DESSERT & PORT 100ML / BOTTLE

MOSCATO PASSITO - II CASCINONE ' PALAZZINA' - ITALY - 2015 - 37.5CL	7 / 22
Lovely fresh grapey dessert wine, apricot & honey flavours perfect with fruit desserts	
ORANGE MUSCAT - QUADY 'ESSENSIA' - USA - 2019 - 37.5CL	8 / 33
Lovely, perfumed orangey dessert wine, equally at home with fruit based desserts or chocolate	
PORT - GRAHAMS SIX GRAPES - DOURO VALLEY - PORTUGAL - 75CL	10 / 45

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