

Nibbles

Bakers board, black pudding spread, English chorizo butter. £7.50

Chicken liver and foie gras cornetto. £4

Tunworth cheese and truffle toastie, pickled walnut ketchup £6

Chalk stream Trout £12.50

Crumpet, roasted langoustine Marie rose, cucumber relish, caviar

Slow cooked pork cheek £9.50

Grain and spelt risotto, Berkswell cheese

Five beets and ragstone goats cheese £8.50

Beetroot tuille, salted walnut, sheep sorrel

Seared King scallops £15.50

Bacon jam, fermented Jerusalem artichoke

Raviolo £9

Buckmooreend XO rib of beef, beef Dashi, charred corn

Mains

Devonshire Creedy Carver Duck to share £35 per person

Honey glazed crown, confit leg, giblet bonbon, mulligatawny puy lentils, roasted sand carrots, duck neck and orange sauce

Cornish Cod £24.50

Arboarth smokie sauce, 'mushy peas', savora mustard mash, confit egg yolk, preserved lemon, dill and chive oil

Salt baked celeriac wellington £19.50

Truffle and vanilla cream, soused kohlrabi

Hereford fillet of beef £32

Beef dripping potato terrine, roasted shallot, black garlic, mushroom and bone marrow ragu, onion rings

Scottish halibut £26

Tempura deep sea mussels, butternut squash, curry sauce, mango

Highland red deer fillet £32.50

Parsnip, poached pear, horseradish emulsion, port jus

Side Orders

Chequers triple cooked chips £4.50 · Sautéed cabbage and onions £4

· Baby heritage carrots, almond and Grace burn feta English £4.50

Some dishes may not be suitable for dietary requirements. Please do advise our team.