

For the table

Homemade bread selection, Ampers&nd herb butter, house dip £3.50 each Marinated mixed olives, caperberries & balsamic pickled garlic £3.50

Starters

Pork & Chicken Steamed Dumplings, chili dipping sauce, cucumber salad £8.50

Sous Vide Octopus, nduja, chili compressed pineapple, cucumber, avocado puree £9.00

Confit Beetroot, orange confit beets, haricot bean puree, granny smith apple, kumquat, micro parsley £7.50

Bouillabaisse, daily catch, carrot, fennel £10.50

Lamb Scotch Egg, smoked aioli, caper and gherkin salsa £8.50

Mains

Pan Seared Hake, buttery white wine and tomato sauce, potato gnocchi, mussels £28.50

Pork Shoulder, maple glazed mini apple, bacon and mustard mousse, pistachio crumb, cider jus, Tenderstem broccoli £25.00

Pressed Lamb Shoulder, celeriac puree, herb crusted potato fondant, baby carrot, lamb jus £30.00

Ricotta Gnudi, roasted seasonal vegetables, celeriac puree, parmesan £17.50

'Classic' Mains

"Steak, egg and chips"

Your choice of steak served with confit duck egg yolk, rosemary hash brown, mushroom ketchup and hispi cabbage with preserved lemon and parmesan

> Paddock Farm 7oz Bayette Steak £25.00 Paddock Farm 8oz Sirloin Steak £35.00

Ale Battered Fish & Chips, tartare sauce, peas £16.50

Feldon Valley Beef Burger

Paddock farm 3oz beef patty, garlic & thyme mushroom, bacon, onion, tomato, lettuce, smoked cheese, pickled red onion, truffle mayonnaise, brioche style bun & skinny fries £18.00

(Vegetarian Falafel Burger Available £14.50)

Butternut Ravioli, squash puree, parmesan cheese, creamy pesto sauce £17.00

Sides - £4.50 each

Mixed leaves salad, house dressing, cucumber, tomato, pickled shallots / Tenderstem broccoli Crispy crushed new potatoes, herb butter / Hispi cabbage, bacon, parmesan Skinny fries / Chunky chips (With truffle & parmesan £5.00)

