

## JUICES & BLENDS | £4.50

Freshly squeezed orange | Carrot, apple and ginger | Beetroot and apple | Pear, ginger and lemon  
Kale, cucumber and apple smoothie £5.00 | House-made lemonade £4.00: Lemon / Pink

## STARTERS

Spiced cauliflower soup, rosemary breadcrumbs £8.00  
Roasted vegetable tartar, green asparagus and quail egg £9.50  
Guinea fowl and duck liver terrine with rye toast and red onion marmalade £10.00  
St. Ives smoked mackerel, horseradish crème fraîche and pickles £11.50  
Salad of hand picked crab, avocado and lemon mayonnaise on ruby gem leaves £12.50 | £18.00

## MAINS

Gratin of wild mushroom, heritage beetroot, goat's cheese and toasted hazelnuts £15.00  
Yorkshire free range chicken leg *pot-au-feu* £19.50  
Berkshire pork t-bone served with caramelised golden apple, mustard seed and jus de viande £21.00  
Hake fillet *en croute d'amande*, sweet onion velouté, pomegranate and caviar £21.00  
Pan fried Lemon sole with sauce *grenobloise* £23.00

## SIDES

Tender salad leaves with citronette £4.00 | Grilled broccoli with toasted sesame oil £3.80  
Pommes frites £3.50 | New potato mousse with white truffle oil £4.00 | Peyton and Byrne sourdough £2.50

## DESSERTS | £6.50

Dark Maracaibo chocolate mousse, salted caramel, blood orange sorbet  
Rhubarb mess with lemon meringue  
Almond and pink peppercorn tart, Alphonso mango sorbet

### PRIX FIXE

Two courses £22.50 | Three courses £25.50

#### STARTERS

Spiced cauliflower soup,  
rosemary bread crumbs  
Guinea fowl and duck liver  
terrine with rye toast and red  
onion marmalade

#### MAINS

Gratin of wild mushroom,  
heritage beetroot, goat's cheese  
and toasted hazelnuts  
Yorkshire free range chicken leg  
*pot-au-feu*

#### DESSERTS

Dark Maracaibo chocolate mousse,  
salted caramel, blood orange sorbet  
Almond and pink peppercorn tart,  
Alphonso mango sorbet

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%. All of our dishes are made in an environment where nuts are present, please speak to a member of staff if you have any dietary requirements.