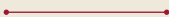




SHARING MENU
£50 PER PERSON

VOL AU VENTS

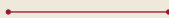
smoked Montgomery cheddar, truffle



Chicken Liver Pâté parsley, shallot, melba toast

Wood Smoked Mackerel green cucumber relish, sourdough crisp

Ash Baked Beetroot goat's curd, bitter leaves, aged balsamic



COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD
ALL SERVED WITH ROAST POTATOES & SEASONAL GREENS

Slow Roasted West Country Beef

gravy, horseradish, watercress & shallot salad

Grilled Vegetables hispi cabbage, courgette, red pepper, salsa verde

Truffle Mac & Cheese gruyere, parmesan, crispy shallot



Burnt Cheesecake wood roast berries

Dark Chocolate Brownie

salted caramel, popcorn

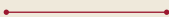
Sticky Toffee Pud à la mode



SHARING MENU
£65 PER PERSON

VOL AU VENTS

smoked Montgomery cheddar, truffle



Smoked Brisket Croquettes chilli mayo, sauerkraut

Prawn Cocktail baby gem, avocado, cucumber

Grilled Leeks chickpea, tofu, lovage oil



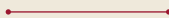
COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD
ALL SERVED WITH ROAST POTATOES & SEASONAL GREENS

Chargrilled Axehandle Ribeye

fresh horseradish, watercress & shallot salad (SERVED MEDIUM RARE)

Grilled Vegetables hispi cabbage, courgette, red pepper, salsa verde

Truffle Mac & Cheese gruyere, parmesan, crispy shallot



Burnt Cheesecake wood roast berries

Dark Chocolate Brownie

salted caramel, popcorn

Sticky Toffee Pud à la mode

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
PLEASE LET US KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE.



CHEF'S CUTS MENU

SHARING MENU, SERVED FAMILY STYLE

£85 per person

Vol au Vent smoked montgomery cheddar, truffle

Traditional Prawn Cocktail

avocado, cucumber, baby gem, marie rose

Smoked Brisket Croquettes chilli mayo, sauerkraut

Coal Roast Beetroot Carpaccio

goat's curd, lambs lettuce, aged balsamic, thyme salt

Axehandle Ribeye fresh horseradish cream

Slow Roast West Country Beef peppercorn sauce

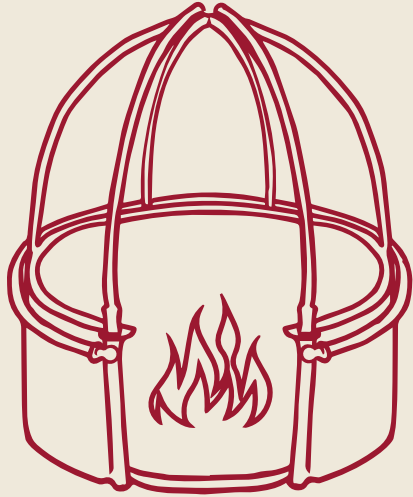
Porterhouse béarnaise

SERVED WITH SMOKED POTATOES, CREAMED SPINACH,
TRUFFLE MAC & CHEESE, WATERCRESS & SHALLOT SALAD

Sticky Toffee Pud brandy toffee sauce, vanilla custard

Burnt Cheesecake winter berries

Dark Chocolate Brownie salted caramel



FROM THE FIRE

COOKED ON OUR FIREPIT
OVER ENGLISH OAK & BIRCH WOOD