



À La Carte

Starter

Soup of the Day with Toasted Sourdough (V,Ve,Pwg) £8.50

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Goat's Cheese & Basil Pannacotta with Salsa Verde (V,Pwg) £9.00

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Venison & Wild Boar Terrine, Spiced Ale Chutney and Charred Brioche £11.00

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Fried Duck Egg and Foie Gras on Tarte Fine with Pickled Shallots & Pea Shoot Salad £14.00

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Beetroot Salmon Gravlox, Celeriac Remoulade with Watercress, Pomegranate and Caramelised Walnuts (Pwg) £12.00

Main Course

Braised Beef Cheek with buttered Winter Greens and Truffle Mash (Pwg) £28.00

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Pressed Belly of Pork, Caramel Apples, Honeyed Parsnips and Parsnip Puree with Crispy Kale and Puffed Pork (Pwg) £23.50

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Confit Creedy Carver Duck Leg with Smoked Pancetta Cassoulet (Pwg) £21.00

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Whole Grilled Plaice with a Saffron Cockle and Mussel Broth, Pea and Wild Mushroom Fricassee (Pwg) £24.00

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Smoked Aubergine Filled with a Ratatouille of Vegetables and Chimichurri Dressing (V,Ve,Pwg) £18.00

Sides

Parmesan Truffle Chips £7.00 - Seasonal Vegetables £3.50 - New Season Potatoes £3.50

(Pwg - Produced without gluten, V - Vegetarian, Ve - Vegan, *Optional)

Specific allergens information is held centrally on all our menu products & can be found by visiting <https://allergymenu.uk/menu/BAN477>

Please note a discretionary service charge of 12.5% will be added to your bill. 100% of our Service Charge will go to our staff.

"Our suppliers and chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one"