

To Share

Roast pumpkin & sage focaccia, confit garlic 8.25 (V)(VGO)

Nocellara olives 6.50 (V)(GF)(VG)

Jamón serrano, pickles, fennel seed grissini, aioli 14 (GFO)

Starters

Cornish fish soup, aioli, Gruyère croûtes 14 (GFO)(DFO)

Twice-baked Sparkenhoe Red Leicester soufflé, Waldorf salad, ploughman's chutney 13.50 (V)(NFO)

Braised octopus, chipotle & lime sauce, confit potatoes, samphire 16 (GF)(DF)

Confit duck salad, chicory, cashew nuts, glazed pear 15 (DF)(NFO)

Wild mushroom linguini, truffle crème fraîche, rosemary pangrattato 13.50 (V)(VGO)(DFO)

Mains

Garlic & herb chicken ballotine, creamy mash, king cabbage, cider & crème fraîche sauce 29 (GF)

Hake, herb-crushed potatoes, Tenderstem broccoli, warm tartare sauce 29 (DF)(GF)

Aubrey's dry-aged 8oz fillet, chips, king oyster mushroom, red wine shallot butter 42 (DFO)(GF)

Tomato & chickpea curry, aubergine fritters, raita 27 (VEO)(GF)

Halibut, charred corn, pancetta, radicchio, chervil gnocchi, clams, smoked chilli oil 38 (DFO)(SF)

Desserts

Yorkshire rhubarb, poached meringue, ginger shortbread 11 (V)(GFO)

Treacle tart, Calvados crème fraîche, apple purée 11

Dark chocolate & pistachio délice, milk chocolate crémeux, white chocolate krispie 11 (V)

Apple crumble soufflé, crème anglaise, cinnamon ice cream 14 (V)(GF)

Edie's cheese selection 13 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (VG) vegan (VEO) vegan option (SF) shellfish
(N) nuts (NFO) nut free option (S) sesame (DF) dairy free (DFO) dairy free option
(Vegan options available but please give 24 hours' notice)