

3 COURSE MENU

AUTUMN/WINTER 2026-2027



BREAD & BUTTER

All meals are accompanied by freshly baked sourdough bread and a choice of butters

Sea salt whipped butter
Onion dip butter

STARTERS

Beef tartare with black garlic purée, smoked coal beetroot & purée, pickled mushrooms, confit celeriac base & beef dripping croutons

Crab ravioli, samphire, smoked tomatoes, cucumber pearls, split green oil & seafood bisque sauce

Beetroot cured salmon, heritage beets with a wasabi whipped sour cream, pickled cockles, winter leaves & poached blackcurrants

Celeriac & squash carpaccio, truffled cream cheese, fresh apple sticks, burnt leek ash & chive oil (V)

Mushroom parfait with a Ve-du-ya buttered brioche, crispy savoy leaves, burnt Roscoff onions, pickled shimeji & plum purée (V)

Hay baked cauliflower velouté with grape pearls, pickled cauliflower & burnt noisette (VE)

MAINS

Lamb rump & lamb belly, new potato, roasted king oyster mushroom, cavolo nero, Jerusalem artichoke crisps & shiso mint sauce

Szechuan pan roasted chicken breast with a sweet & sour coated chicken nugget, charred spring onion, caramelised pineapple, crispy gratin, roasted pepper & onion purée finished with sticky sauce

Slow cooked tender beef, bubble & squeak purée, beef dripping confit carrot, winter leaves, tawny port & a thyme & marrow bone crumb

Hake with burnt cauliflower purée, hispi cabbage, parsley emulsion, heritage cauliflower florets, chorizo crumb, potato gratin & white wine velouté

Aubergine parmigiana with roasted red pepper aioli, fried polenta cubes, baby courgette, roasted onion, grated parmesan & split mushroom glaze (V)

Sticky Indonesian aubergine, matcha butterfly pea flower rice, coconut & carrot purée, coriander & pickled chilli daikon remoulade, lotus leaf crisp (VE)

DESSERTS

Chocolate delice with sea salt, orange compote, orange segments & gel, chocolate orange soil & extra virgin olive oil ice cream

Sticky toffee pudding, pears poached in mulled wine, malted salted caramel ice cream, ginger tuile & black treacle sauce (V)

Coconut panna cotta, caramelised pineapple, blackberries, blackberry sorbet, lemon curd & a blackberry shard (VE)

Smoked pavlova with poached blueberries, caramelised white chocolate ice cream & caramel sauce (V)

Poached pear, vanilla mille-feuille with Dulcey chocolate & a malt pear ice cream (V)

Some of our food contains allergens. Please speak to a member of staff for more information.

*Please note, if your dinner service goes beyond 10pm or is longer than 2.5 hours, there may be an additional staffing charge.

The **BREWERY**

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