

SPRING 2026 MENU

STARTERS

GIN-CURED SALMON (gf, df) 14.00
torched mackerel, trout caviar and compressed cucumber

TERRINE OF SMOKED VENISON & SLOW-BRAISED BEEF SHIN 14.00
pickled shallots and warm soda bread

SEASONAL SOUP (ve, gf) 10.00
toasted pumpkin seeds, crisp sage and artisan crackers

PRESSED GOAT'S CHEESE (gf) 12.00
scented with herbs, fresh horseradish, heritage potato salad and celery sorbet

WARM BALLOTINE OF GUINEA FOWL (gf) 12.00
pistachio, toasted brioche and gin preserve

FETA PANNA COTTA (gf) 12.00
heritage tomatoes, basil oil and toasted pine nuts

GOLDEN COURGETTE RÖSTI (ve) 12.00
dressed leaves and garden herbs

MAINS

WILD GARLIC AND ROSEMARY-MARINATED LAMB (gf) 29.00
grilled spring vegetables, crushed peas with mint, shaved kohlrabi and fennel, crème fraîche

PAN-SEARED HANGER STEAK (gf) 30.00
skin-on fries, peppercorn sauce and dressed rocket

SAUTÉED BROAD BEANS AND ASPARAGUS (ve, gf) 25.00
roasted beetroot, goat's curd and wild garlic with crisp potato pavé

MARKET FISH (gf, df) 28.00
prawns and mussels in a light fennel and thai-style tomato broth, finished with lovage salsa

CREAMED ASPARAGUS AND SPINACH RISOTTO (gf) 22.00
aged parmesan and crispy kale

VEAL SCHNITZEL (gf) 29.00
white wine-braised cherry tomatoes, grilled sprouting broccoli and cep sauce

ROASTED GIN-MARINATED DUCK BREAST (gf, df) 28.00
vegetable spring roll and gin glaze

ROAST PORK LOIN (gf) 26.00
pig cheek cabbage rolls, silesian dumplings, crispy onions, apple purée and rich pork jus

WILD MUSHROOM STROGANOV (ve) 22.00
potato velvets

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.

HOUSE FAVOURITES

PRIME BEEF BURGER 20.50
melted blue cheese, pickled cucumber, tomato relish
and skin-on fries

GARDEN SALAD (gf, ve) 19.50
quinoa, roasted sweet potato, broad beans, pomegranate, avocado,
feta and walnuts with lemon and olive oil dressing

LEMON & THYME-MARINATED CHICKEN SALAD 20.00
brie, toasted walnuts and wholegrain mustard dressing

SIDES

MARINATED OLIVES 6.00

WARM BREAD WITH OLIVE OIL 6.00

ROASTED SEASONAL ROOTS 6.00

BUTTER-GLAZED GARDEN VEGETABLES 6.00

SKIN-ON FRIES 6.00

DESSERTS

VANILLA MILLE-FEUILLE 10.00
poached rhubarb

WILTSHIRE CHEESE SELECTION 14.00 for one / 20.00 for two
crackers, quince and grapes

STEAMED STICKY DATE PUDDING (gf) 10.00
caramel sauce and vanilla ice cream

STRAWBERRY PAVLOVA (gf) 12.00
lavender shortbread

DARK CHOCOLATE MOUSSE (gf) 10.00
brandy snap and raspberry sorbet

CHOCOLATE & PISTACHIO TART (ve, gf) 14.00

SELECTION OF ARTISAN ICE CREAMS & SORBETS 8.00

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