

SPRING 2026 MENU

STARTERS

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

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

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

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

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

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

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

MAINS

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

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

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

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

CREAMED ASPARAGUS & SPINACH RISOTTO (gf) 22.00
aged parmesan, crispy kale

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

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

ROAST PORK LOIN (gf) 26.00
pig cheek cabbage rolls, silesian dumplings, crispy onions,
apple purée, 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, skin-on fries

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

LEMON & THYME-MARINATED CHICKEN SALAD 20.00
brie, toasted walnuts, 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, grapes

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

STRAWBERRY PAVLOVA (gf) 12.00
lavender shortbread

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

CHOCOLATE & PISTACHIO TART (ve, gf) 14.00

SELECTION OF ARTISAN ICE CREAMS & SORBETS 8.00

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