



Dinner

MENU DESIGNED BY ROB MASON

Served daily between 6-9PM

STARTERS

SALMON Cured salmon, smoked salmon mousse, dill, cucumber	£10.5	EVESHAM TOMATO Burrata, basil, sourdough, tomato consommé	£10.5
ASPARAGUS Wyre valley asparagus velouté, jersey royal potato salad, chives, crème fraiche	£10.5	CHICKEN LIVER PARFAIT Onion chutney, pickled shallots, malted beer bread, watercress, crispy shallot	£10.5

MAIN EVENT

SALT AGED DUCK Soy glazed duck breast, confit leg roll, shisou, kohlrabi, crispy duck fat potato	£24.5	CAULIFLOWER Roasted cauliflower, spiced lentils, smoked almonds, sultana, coriander vg	£18.5
COD Pan roasted cod, English peas, broad beans, ratte potatoes, white wine cream sauce, parsley	£23.5	STEAK Salt aged Longhorn Ribeye, triple cooked chips, mushroom, slow cooked tomato, onion rings. Black garlic & balsamic butter or Peppercorn sauce GF	£29

SIDES

COS LETTUCE Dijon mustard dressing, radish, shallot, pickled cucumber, sourdough croutons DF/VG	£5	BUTTERED HISPI CABBAGE	£5
BROCCOLI Grilled tenderstem broccoli, dashi emulsion & smoked almonds GF/V	£5	JERSEY ROYALS Lemon & Garlic butter GF/DF*/VG	£5

SKIN ON FRIES GF/DF*/V £5

Please let the team know of any allergies or intolerances. Not all ingredients or allergens are listed. All dishes are subject to change.
df - dairy free, gf - gluten free, vg - vegan, v - vegetarian. * denotes df, gf, vg, v option available. Variations for other dietary requirements also available, please ask for details.
A discretionary 10% service charge is added to the bill.