



# Dinner Menu

## STARTERS

Beetroot and carrot fritters, sumac and tahini yogurt	9.00
Crown prince squash and cumin soup	9.00
Cuttlefish, kale and kohlrabi salad	12.00
Cured Frome chalk stream trout, blood orange	11.00
Crispy Ox tongue, pickled vegetables, horse radish cream	9.50

## MAINS

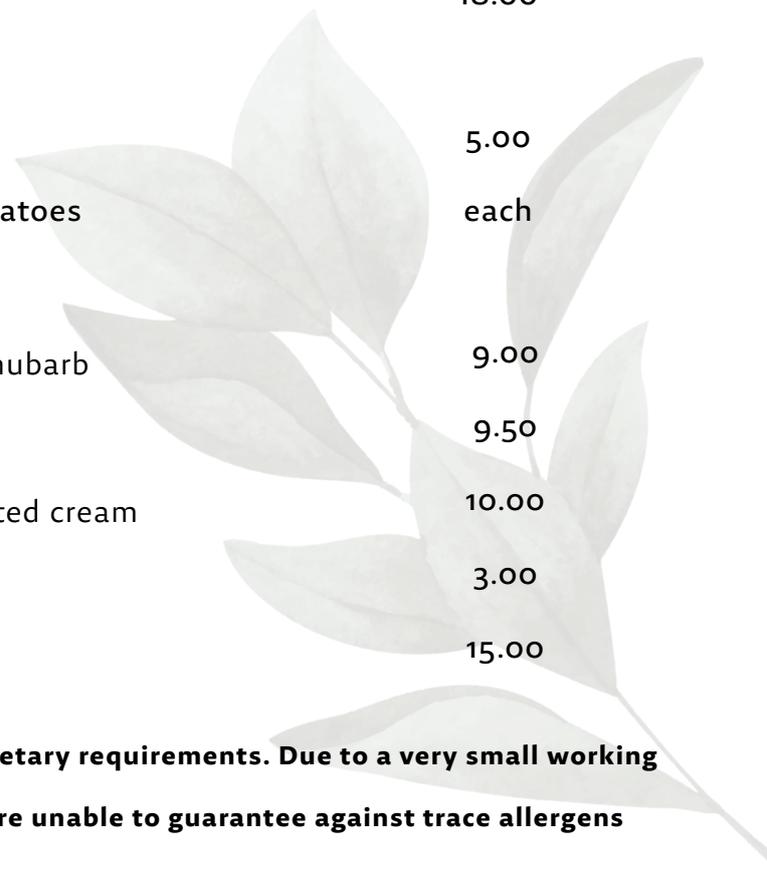
Steamed New Forest asparagus, crushed carrot, kale gremolata	19.00
Baked celeriac, hedgehog mushroom, hazelnut relish	20.00
Smoked haddock fishcake, poached egg, mustard cream sauce	19.00
Pan roast hake, turnip with mustard, mussels and lemon butter sauce	25.00
Roast pork loin, mashed swede and black pudding, apple sauce	22.00
Turkey leg, currant and sage stuffing, braised pearl barley	20.00
Ox liver, Lyonnaise potatoes and bacon	18.00

## SIDES

Roast vegetables, green sauce	Greens	5.00
Buttered potatoes	Rissole potatoes	each

## DESSERTS

Cardamom and orange rice pudding, Yorkshire rhubarb	9.00
Pink grapefruit posset, tuille	9.50
Dark chocolate, tahini and banana pudding, clotted cream	10.00
Selection of homemade ice cream and sorbet	3.00
Selection of 3 regional cheeses, biscuits	15.00



**Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens**