



nibbles

giaraffa olives	4
foccacia <i>whipped anchovy butter</i>	3.5
arancini <i>nduja, chorizo, taleggio</i>	6.5

starters

chicken & duck liver parfait <i>plum, ginger, sourdough brioche</i>	9.5
jerusalem artichoke velouté <i>black autumn truffle, parmesan croutons (gf)</i>	10
roasted veal sweetbread <i>jerusalem artichoke velouté, black autumn truffle (gf)</i>	15
half an orford lobster & crab <i>brown crab emulsion, chilli, lime</i>	20
bbq octopus <i>nduja, nero dressing, black olive (gf) (df)</i>	15
taleggio <i>parsley pesto, foccacia</i>	9.5

mains

beetroot risotto <i>smoked eel, walnut, horseradish, watercress (gf/ df)</i>	22
venison loin <i>wild mushroom, pickled blackberry, salsify</i>	28
aged shin of beef ragu <i>bucatini pasta, aged parmesan, pesto</i>	19
wild cornish brill <i>lobster butter sauce, saffron potatoes, giroilles, leek (gf)</i>	32
the unruly burger <i>brioche bun, onion jam, gorgonzola</i>	12.5
acorn-fed black pork <i>black pudding, lovage, black garlic, turnip</i>	28
glazed tunworth <i>caramelised celeriac, polenta, hazelnut</i>	20
40-day aged ribeye steak <i>parmesan chips, burnt onion, bone marrow sauce (gf/ df)</i>	29.5
35-day aged shorthorn beef (for two) 18oz chateaubriand or 36oz cote de boeuf (for two)	37.5pp
<i>chorizo mac cheese, dripping chips, caeser salad, bearnaise sauce</i>	

sides

<i>mac cheese // dripping chips // seasonal greens // caesar salad</i>	4.5 each
<i>nduja & chorizo mac cheese</i>	5.25



puddings

calvados panna cotta <i>blackberry granita (gf)</i>	8
salted caramel tart <i>madagascan vanilla ice cream, honeycomb</i>	9
warm chocolate mousse <i>pump street chocolate, malted milk ice cream (gf)</i>	9

cheese

lancashire bomb *handmade using pasteurised cow's milk, wrapped in muslin and dipped in wax to produce a very full flavoured, powerful and textured cheese*

cropwell bishop *a blue stilton – semi soft, crumbly and creamy: made with raw (unpasteurised) cow's milk in nottinghamshire.*

st jude *a wonderful soft (unpasteurised) cheese, handmade in bungay from the fresh milk of a single herd of montbeliarde cows*

tunworth *a camembert style cheese characterised by a slightly truffle and garlic taste from hampshire cows*

driftwood (v) *a smooth and creamy pasteurised goat's cheese from somerset with lemony notes, a delicate saltiness and a dusting of ash*

3 cheeses 9.75
5 cheeses 13.75

Please inform us if you have any allergies or intolerances

For your safety and reassurance, we have installed an air exchange/extraction system in all our restaurant rooms ensuring there is always a fresh flow of clean air.

We are grateful for the support of Botanica Plants & Arboretum who have supplied the shrubs/ plants in our marquee