

WINTER DINNER

Oysters, Bites & Bubbles

Pinney's oysters served natural with cucumber & shallot cider vinegar or tempura with roasted red pepper & chilli sauce
Three for £10, Six for £19 & 1/2 dozen for £36

Homemade sourdough, salted butter £3.5

Chilli, garlic & lemon gordal olives £5

Godminster cheddar cheese doughnuts, shaved pecorino £6.5

'Staithe Smokehouse' salmon tartare, crispy sushi rice, chipotle emulsion £8

Nyetimber Classic Cuvée 125ml £13.5

Drappier Champagne NV 125ml £14.5

Starters

Crispy baby squid, roasted garlic & preserved lemon aioli, pickled chilli, parsley £8

Beef carpaccio, tarragon aioli, pickled onion & wild mushroom, pecorino, celeriac crisps £12.5

'Staithe Smokehouse' smoked salmon fishcake, cumin, tomato & red pepper purée curry aioli £9.5

Priors Hall Farm pork, smoked ham knuckle & pistachio terrine, port & bacon jam, cornichon, puffed pork £9.5

Whipped sheep's curd, baby beets, pickled walnut & kale pesto, candied walnuts, crispy kale £8.5

Saffron roasted squash risotto, maple glazed pumpkin, Blu di bufala croquettes, pumpkin seed crumb £9.5/16

Mains

Butter poached & roasted cauliflower steak, smoked mozzarella & truffle bon bons, celeriac & yeast puree, shaved chestnut, pickled celeriac £17

Oven roasted cod supreme, confit garlic mash potato, braised squid, puttanesca, romesco sauce £24

Market fish of the day *£market price*

Pan roasted Creedy Carver duck breast, confit leg hash, Romanesco broccoli, Jerusalem artichoke, jus £24

Duo of Aubrey Allen beef, Mibrasa grilled rump, slow braised feather blade, thyme & garlic fondant, carrot purée, cauliflower & cheese fritter, portobello mushroom, red wine jus £26

Roast loin of Knebworth Estate venison haunch, steamed suet pudding, king oyster mushroom, heritage kale, Baby onion jus £27

Mibrasa Charcoal Grill

Whole king prawns, chilli & garlic butter, sourdough, lemon £12/£16.5

10oz 40 day dry-aged ribeye steak, hand cut chips, dressed leaves £30

Add green peppercorn sauce or red wine jus £3.5 or garlic butter £1.5

35oz dry aged Aubrey Allen Cote de Boeuf, hand cut chips, dressed leaves, choice of sauce *for 2 to share* £75

Sides £4.5

Winter root vegetables, sherry vinegar & maple glaze, pumpkin seed & cranberry crumb

Roasted Brussel sprouts, hazelnut & orange butter, crispy shallots

Baby leaf salad, cherry tomato, pickled onion, pecorino

Buttered Norfolk Peer potatoes, caper, spinach & chive butter

Hand-cut chips | Skinny fries

