

SMORGASBORD SMALL PLATES

Autumn 2021

NIBBLES

Sourdough* with salted butter v **4**

Marinated olives GF WF V Ve **4**

Hummus with crackers DF **5**

THE HUNTER

Crispy pork belly, apple cider sauce with apple chutney GF DF **10**

Chicken fillet, duchess potatoes, spinach aioli, Cointreau sauce and roasted hazelnuts GF N **14**

Duck breast, crispy prosciutto, pear ketchup with potato gratin GF **16**

Wagyu sliders, blue cheese, onion rings and a Jack Daniels sauce **18**

6oz fillet steak, date purée, heritage carrots, radish and olive dust with red wine jus GF **20**

THE FISHER

Crispy squid, sweet chilli and aioli **9**

Pan fried seabass, fennel mayonnaise, diced ratatouille in tomato sauce with crispy potatoes GF DF **13**

Cod fillet with parsnip three ways (roasted, purée, crisps) with hollandaise sauce and parmesan crisps GF **14**

Salmon, sweet and sour carrot purée, pea and spinach velouté and sweet potato chips GF **15**

Seared scallops, dried cherry tomatoes, caramelised apples, grapefruit segments, grapefruit reduction GF **16**

THE GARDENER

Shawarma cauliflower, cauliflower purée, olive and basil salsa and crushed daqu hazelnuts GF V Ve N **9**

Chargrilled broccoli with crispy potatoes, samphire and shaved fennel GF WF DF V Ve **10**

Stuffed aubergines with smoked cheese, roasted pepper gel and Greek yoghurt v **11**

Greek salad with feta, tomato gel, whole olive black chutney, pickled onions and pickled cucumbers GF v **12**

Beluga lentils with feta, turmeric croutons, sultanas and dried figs v **12**

SIDES

Triple cooked chips DF **3.5**

Rocket and parmesan salad GF WF **4**

Seasonal greens GF WF V **4**

*Gluten free bread available

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,
but we cannot guarantee that dishes are allergen free.

Tips are shared equally among our team.

DESSERTS AND CHEESEBOARD

Ice cream, chocolate and orange v, creamy strawberry v, pear and ginger ve, per scoop **2.2**

Chocolate mousse with orange crumb v **7**

Mille-feuille with fruits, soft cheese, honey and yoghurt v **8**

Lemon tart with raspberry crumb and baked meringue v **8**

Cheeseboard, Yorkshire blue, Godminster cheddar and Lincolnshire poacher, crackers and homemade chutney GF v **10**

AFTER DINNER 50ml

Baileys **4**

Disaronno amaretto **4.5**

Graham's fine tawny port **4.5**

Lapponia Finnish blueberry liqueur **6.5**

Lapponia Finnish cloudberry liqueur **6.5**

Irish Dream, Baileys, Kahlúa, Finlandia and cream **7**

Espresso martini **7.5**

Diplomático reserva exclusiva rum **9.5**

Hine rare VSOP **10**

Lagavulin 16-year old malt **14**

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