

# W I N T E R M E N U

## THE DELI part i

Gordal Olives	VE GF DF	£5.50
Bradwall Bakehouse Bread, Tuscan EVOO & Balsamic	VE DF	£7.00
Charcuterie Board	GFO DF	£16.00
Lebanese Hummus, Flatbread	VE GFO DF	£6.50
Iberico Jamon de Bellota (50g)	GF DF	£20.00
Whisky & Soy Smoked Salmon, Wakame Seaweed	GF DF	£10.00

## THE DELI part ii

Padron Peppers, Maldon Salt	VE GF DF	£6.50
Ham, Leek & Black Bomber Croquettes		ea £1.65
Wild Mushroom Arancini, Miso Sauce		ea £3.50
Roasted Chorizo, Red Wine & Tomato	GF	£8.50
St Helena Tartiflette	GF	£12.00

## THE GARDEN

½ doz Herefordshire Snails, Parsley & Garlic Butter	GFO	£14.00
Pumpkin Ravioli, Sage Butter		£9.50
Parsnip Rôsti, Spiced Cherry Tomato Chutney	V GF	£7.50
Carrot & Coriander Falafel, Harissa Jam	Ve DF	£7.50

## THE SEA

Monkfish, Mussel & Leek Bouillabaisse	GF DF	£15.00
Pan-Roasted Scallops, Calvados Cream, Pickled Granny Smith & Celery	GF	£16.50
Hot-Honey Prawns, Orange, Toasted Sesame	GF DF	£11.00
Galician Sardinillas, Sourdough Baguette, Lemon Oil	GFO	£10.00

## THE BUTCHER

Oxtail Risotto	GF	£12.00
Beer-Braised Pork Belly, Cauliflower Purée, Red Cabbage	GF	£12.00
Venison Loin, Creamed Celeriac & Rosemary, Apple Sauce	GF	£16.50
Roasted Chicken Thigh, Sprouts, Pancetta, Chestnut Purée	GF N	£12.00

# W I N T E R M E N U



## TO SHARE

<i>Our Signature Dish</i> - Loin of Iberico Pork, Scorched Capricorn Goat's Cheese, Cavolo Nero, Smoked Paprika Potatoes, Pedro Ximenez Sauce GFO	£45.00
<i>Rare Breed Steak</i> - Truffle & Parmesan Triple Cooked Chips, Mushrooms, Tenderstem Broccoli, Peppercorn Sauce GFO	See Board For Prices
Lamb Shoulder Tagine, Couscous, Flatbread	£45.00

## De:SIDES

Truffle & Parmesan Triple Cooked Chips	£6.50
Jerusalem Artichoke & Gruyère Gratin GF	£8.00
Miso Glazed Carrots GF DF Ve	£5.50
Tenderstem Broccoli, Romesco Sauce, Toasted Almonds V N	£6.00

## THE DAIRY

Deep-Fried Monte Enebro Goat's Cheese, Orange Blossom Honey P	£8.50
Baked Camembert, Toasted Focaccia, Roasted Figs GFO	£10.50
Three Cheeses, Drama from The Deli GFO	£14.00

## De:SSERTS

Sticky Toffee Pudding, Treacle Sauce, Clotted Cream Ice Cream V	£9.00
Marmalade Cheesecake, Rum & Raisin Caramel V	£8.50
Dark Chocolate Mousse, Coconut Cream, Coconut Biscuit VE	£8.50
Affogato - Vanilla Ice Cream, Dark Woods Espresso, Pedro Ximenez Sherry V GF	£9.50
Baci di Dama V N	ea £1.00

Recommended dishes per person:  
Hungry: 3, Hangry: 4, Hagrid: 5

GF = GLUTEN FREE, GFO = GF OPTION, Ve = VEGAN, V = VEGETARIAN,  
DF = DAIRY FREE, N = CONTAINS NUTS, P = PASTEURISED

Please ask a member of staff for full details of allergen information.