THIS MENU CHANGES WEEKLY

**STARTERS**

**Pan fried mackerel, salsa rossa, sourdough bruschetta**

£7

**Smoked ham hock & chicken terrine, fig relish, sourdough toast**

£6.5

**Creamed burrata, roast Bromham carrots, bulgur wheat, carrot top pesto**

£6.5

**Seared venison lion, babaganoush, grilled aubergine, tahini dressing**

£8.0

**Pear, roasted beetroot, red cabbage, feta & toasted pine nuts**

£6

**MAIN**

**West Country pork belly, cannellini beans, cider sauce**

£14

**Jerusalem artichoke risotto cake, rainbow chard, tomato & sage**

£11

**Roasted cod, cauliflower puree, girolles, charred romanesque**

£15

**Slow cooked lamb shoulder, shallot puree, sqaush & celeriac gratin**

£14

**Lock Duart Salmon wrapped in pancetta, sweet & sour squash, cashews**

£15

**DESSERT**

**Autumn berry, pavola, vanilla chantilly**

£6.5

**Vahlorna chocolate pot, creme fraiche, honeycomb**

£7

**Affogato, vanilla ice cream, almond biscotti**

£5.5

**Plate of English cheeses, gooseberry & nettle relish, sourdough crackers**

£8