



Starters & Small Plates

Jacobson's Cheese Board – 17
Toasts, fruits, preserves

Roast Carrot and Ginger Soup – 8
Zat'ar yogurt, crispy onions & mint

Fig and Pork Belly Salad – 11
Orange cream cheese, pickled shallots, shaved daikon, almonds

Braised Chicken Croquettes – 12
Scallion sour cream, fresh jalapeno, Brazilian nuts

Roasted Cauliflower Salad – 13
Coriander yogurt, chickpea hummus, cress, pine nuts

Beer Battered Shrimp – 16
Smoked tomato chutney, parsnip chips, shrimp salad, capers, lemon

Crispy Fish Cakes – 14
Red pepper mayo, dill, fresh horseradish, shaved celery

Roasted Squash & Capicola – 15
Chimichurri, sunflower seeds, whipped goat cheese

Confit Carrot Salad – 14
Hazelnuts, feta cheese, parsley, scallion dressing, sour cream, Dukkah Spice

Mains

'Rowan' Pork Pie – 22
Mustard, pickles, crisps

Bangers & Yorkshire pudding – 24
Mushrooms, shaved fennel & celery, parmesan, mustard

Chicken Breast – 24
Sweet potato pavee, brussels sprouts, pine nuts, parsley, pickled shallots

Confit Duck Leg – 26
Braised white beans, peas, turnips, whole grain mustard

Beef Striploin – 30
Potato chips, carrots, malt vinegar mayo,
+ Snails with ale - brown butter, parsley – 4

Trout Filet – 25
Beluga lentils, sherry vinegar, carrot & walnut pesto, braised endives, dill

Seared Albacore Tuna – 25
Ginger & Turmeric Curry, potatoes, broccoli, coriander, chili & lime vinaigrette

Roast Chicken Ballotine For 2 – 59
Bacon and parsley bread pudding, string beans, carrots, peppercorn gravy, walnuts,
*caramel apple cake for dessert

Vegetarian

Grilled Tofu & Tabbouleh Salad – 19
Red wine marinade, wild leek puree, green beans, parsley, mint, walnuts,

Fenugreek Dahl & Aubergine Fritters – 20
Halloumi, tomatoes, pine nuts, coriander chutney

* menu