



Starters & Small Plates

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

Tomato, Chili & Peanut Soup – 8
Sweet potato, crushed peanuts, coriander

Asparagus Salad & Pork Rillite – 12
Pickled & fresh asparagus, crushed almonds, grainy mustard, toast

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

Zucchini & Pickled Sunchoke Salad – 14
Hazelnuts, feta cheese, watercress, radishes,

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

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

Mains

'Rowan' Pork Pie – 23
Mustard, pickles, crisps

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

Chicken Breast – 24
Sweet potato patee, asparagus, pine nuts, parsley, pickled shallots

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

Beef Striploin – 32
Potato chips, carrots, malt vinegar mayo,
+ Snails with ale - brown butter, parsley – 4

Trout Filet – 25
Farro, red pepper puree, roasted fennel, asparagus, lemon crème fraiche, dill

Seared Albacore Tuna – 28
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,
*Vanilla Cheesecake with rhubarb 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