



Starters & Small Plates

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

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

Pork Rilette & Grilled Peach – 12
Watercress, shaved shallots, 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

Beet and Quinoa Fritters – 14
Crushed olives, yogurt, pickled zucchini, mint, parsley

Cured Trout and Radishes – 14
Poppy seed and sherry vinaigrette, daikon radish, cherry tomatoes, dill, sesame seeds

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 puree, green beans, 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, green beans, lemon crème fraiche, dill

Seared Albacore Tuna – 28
Ginger & Turmeric Curry, potatoes, broccoli, coriander, chili & lime vinaigrette

Roast Chicken Ballotine For 2 – 59
Yorkshire pudding, roast potatoes, green beans, carrots, peppercorn gravy, walnuts, pickled shallots
*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