



## Starters & Small Plates

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

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

Smoked Celery Root Salad– 14  
Buttermilk dressing, pickled shallot, spiced tuille, salmon roe, chestnuts

Braised Chicken Croquettes – 13  
Scallion sour cream, fresh jalapeno, Brazilian nuts

Cucumber & Red Pepper Salad – 14  
Worcestershire vinaigrette, chilies, sunchoke chips, tarragon, crème fraiche

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

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

Green Salad & Capicola – 14  
Goat cheese, agrodolce plums, pommery mustard, pumpkin seeds

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

## Mains

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

Crispy Fried Quails– 23  
Soft polenta, eggplant & sausage ragout, green beans, basil, parmesan

Chicken Breast – 24  
Sweet potato pavee, 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  
\*Lemon pound cake & roasted plums 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