



Starters & Small Plates

Jacobson's Cheese Board – 18
Toasts, fruits, preserves

Tomato, Chili & Peanut Soup – 8.50
Sweet potato, crushed peanuts, coriander

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

Braised Chicken Croquettes – 13.50
Scallion sour cream, fresh jalapeno, Brazilian nuts

Cucumber & Red Pepper Salad – 14.50
Worcestershire vinaigrette, chilies, sunchoke chips, tarragon, crème fraiche

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

Beer Battered Shrimp – 16.50
Smoked tomato chutney, parsnip chips, shrimp salad, capers, lemon

Green Salad & Capicola – 14.50
Goat cheese, agrodolce plums, pommery mustard, pumpkin seeds

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

Cured Trout and Radishes – 15
Poppy seed and sherry vinaigrette, daikon radish, cherry tomatoes, dill, sesame seeds

Mains

'Rowan' Pork Pie – 24.50
Mustard, pickles

Crispy Fried Quails– 24
Soft polenta, eggplant & sausage ragout, green beans, basil, parmesan

Chicken Breast – 26
Roast sweet potatoes, tandoori sauce, broccoli, flatbread, yogurt, pickled chilles

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

Trout Filet – 27
Brussels sprouts, bacon, white bean puree, white anchovy & tarragon dressing, lemon

Seared Albacore Tuna – 28.50
Ginger & turmeric curry, potatoes, broccoli, coriander, chili & lime vinaigrette

Roast Chicken Ballotine For 2 – 61
Yorkshire pudding, roast potatoes, green beans, carrots, peppercorn gravy, walnuts, pickled shallots
*Lemon pound cake & roasted plums for dessert

Vegetarian

Grilled Tofu & Tabbouleh Salad– 20
Red wine marinade, wild leek puree, green beans, parsley, mint, walnuts

Fenugreek Dahl & Aubergine Fritters – 21.50
Halloumi, tomatoes, pine nuts, coriander chutney

* menu