



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,

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

Charred Broccoli & Ricotta Salad – 14.50
Sherry vinaigrette, pickled & roasted walnuts, scallions, parsley

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

Seared Albacore Tuna – 15.50
Charred red pepper relish, mizuna greens, lemon, crispy chickpeas

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

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

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

Braised Pork Shank – 28
Rutabaga puree, green beans, braised red cabbage, sunflower seeds, jus

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

Ricotta and Parsley Gnudi – 20
King mushrooms, watercress, green beans, white wine, toasted almonds, parmesan

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

* menu