



## Starters & Small Plates

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

Lobster & Celery Root Bisque – 12.50  
Potato, Mantane shrimp, dill

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

Chickpea Panisse & Asparagus – 14.50  
Goat cheese, treacle & chili vinaigrette, pickled wild leeks, arugula

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