

## MULLED WINE

10.50

## BRAISED RABBIT LEG

pancetta, salsify,  
curly kale  
18.95

## COLOMBARD/CROS MANSENG, 2018

Plaimont,  
côtes de Gascogne, France  
28.00

ANCHOVY, POTATO & CAPER PIZZETTA 8.95

COURGETTE & BURRATA PIZZETTA 9.95

BEETROOT & DILL SOUP, CRÈME FRAICHE 6.50

SMOKED HADDOCK CROQUETTES, SAFFRON AIOLI 10.95

WOODFIRED OCTOPUS, LENTILS, PAPRIKA, CHILLI & LEMON 10.95

AVOCADO, LITTLE GEM, PECORINO, RADISH & CHIVES SALAD 6.95

COTSWOLD WHITE CHICKEN & RABBIT TERRINE, PICKLED CARROTS & ONIONS 7.95

ORAGNEY SCALLOPS & CHIVE BUTTER 14.00

ROASTED PUMPKIN, CHESTNUT, GOAT'S CHEESE, CHICORY & SAGE SALAD 6.95

MIXED TAPAS PLATE TO SHARE 17.95

SWEET POTATO & OREGANO RISOTTO 15.95

WHOLE PLAICE, WOODFIRED FENNEL, CAPERS & SALSA VERDE 23.50

GEE'S CHARGRILLED CHEESEBURGER (PRIME CHUCK & SHIN), TOMATO SALSA & CHIPS 16.95

BURRATA, WOODFIRED BUTTERNUT SQUASH, CHILLI & CHICKPEAS 14.95

PAPPARDELLE WITH DUCK RAGU', PECORINO & ROSEMARY 20.95

FILLET OF COD, MUSSELS, AURA POTATOES, PURPLE SPROUTING BROCCOLI & SHELLFISH BUTTER SAUCE 21.95

AUBERGINE PARMIGIANA, GEM LETTUCE & CHICORY 15.95

1/2 WOOD FIRED GUINEA FOWL, RAINBOW CARROTS, KALE & ROMESCO 19.50

LINGUINE WITH SALMON, CRAB\*, CRAYFISH, CHILLI, FENNEL, DILL 20.95

DRY-AGED 10 OZ ABERDEEN ANGUS RIBEYE STEAK 31.95

chips, roasted shallots, tarragon butter or red peppercorn sauce

## SIDES 3.95

CHIPS — CHICORY, GEM LETTUCE & ROCKET SALAD — BUTTERED NEW POTATOES — ROASTED BEETROOTS —  
SAUTÉED WILD MUSHROOMS — WOOD FIRED COURGETTES — SPROUT TOPS, SHALLOTS & GARLIC

Our chefs will make every effort to accommodate any special requests

\*Our crab is fresh, handpicked and British - It may contain a small amount of shell

While effort has been made to remove them, our fish dishes may contain bones

If you have any allergies or intolerances, please inform a member of staff

A discretionary service charge of 12.5% will be added to your bill.