**Snacks**

**Cured meat board, capers, gherkin £6.5**

**Fresh baked bread, aged balsamic, Pembrokeshire rapeseed oil £6**

**Shaved pear, prosciutto, Oxford blue cheese, truffle honey £7.5**

**Starters**

**Beer & cheddar soup, beer braised onions, rarebit croquette (V) £7**

**Scallops, chorizo, parsnip puree, Px caramel £11**

**Beef short rib croquettes, celeriac remoulade, horseradish £9**

**Open shellfish lasagne, tomato, fennel, leek £10**

**Roast Jerusalem artichoke, pear & celery salad, shaved Manchego, hazelnut (V) £9**

**Mains**

**Guinea fowl, mushroom and spinach pearl barley, turnip, cabbage & pancetta, wild mushroom sauce £22**

**10 oz Aged Hereford sirloin steak, peppercorn sauce, confit tomato, chunky chips, watercress £28**

**Catch of the day, squid ink risotto, corn, chorizo, tomato, bisque, lemon, almond and herb crumb £23**

**Winter squash risotto, miso, cavolo nero, toasted seeds (V) £19**

**Maple and soy glazed pork chop, sage gnocchi, leek fondu, cavolo nero, grain mustard cream sauce £22**

**Desserts**

**Lemon curd & blueberry bread & butter pudding, whipped mascarpone, blueberry compote £8**

**Amaretto poached pear, amaretti biscuit, blackberry sorbet, toasted almonds £8**

**Affogato. Bara brith, bara brith ice cream, toffee, espresso £8**

**Flavours of black forest. Mascarpone, chocolate ganache, cherry sorbet, chocolate crumble £8**

**Cheese board, selection of 4 cheeses, fruit toasts / crackers, truffle honey £12**