**Sharer**

Studded baked camembert, chutney, local artisan sourdough £12 (V)

**Starters**

Pickled mackerel with beetroot and pear £7.50

Soup of the day, doorstop of local artisan sourdough, Netherend butter £5.75 (V)

Potted game, tomato chutney and garlic croutons £8

Butternut Squash tart with Harefield cheese & Macadamia £7 (V)

Seared scallops, middlewhite pork, cauliflower puree £11

**Mains**

Wild mushroom risotto, pickled ceps, burrata and Harefield (V can be Ve) £16

Kholrabi fettucini, butternut squash, celariac, apple, salad garnish (V Ve) £15

Loin of Hake, roasted cauliflower, charred leek, leek volute, spring onions £18

Aged longhorn fillet steak, triple cooked chips, vine cherry tomatoes, wild mushrooms and salad garnish £27

Middle white pork belly, potato gratin, onion puree, pineapple, spring onions chestnuts £16

Venison loin on a stew of lentils, white beans and root vegetable, chicory and forest berries £19

**Sides**

Seasonal greens with almond and chilli £3.50

½ roasted butternut squash with apple and celariac £4

Hearty Roots £3.50

Skin-on-skinnies £3.50

PROUD TO USE NON INTENSIVELY FARMED, LOCAL AND SEASONAL PRODUCE

**Desserts**

**All £7**

Clementine topped vanilla cheesecake with muscovado ice cream

Sticky Toffee Pudding, butterscotch sauce, candied pecans, clotted cream

Rich chocolate tart with salted caramel ice cream

Croissant, white chocolate and cinnamon bread and butter pudding, anglaise top

Vegan chocolate torte and vegan ice cream

**Cheese Board**

3 piece cheese selection £8.50

Cheese and Port £11

Tipsy Affogato £6 Affogato £4

**Dessert wine & post-prandials**

Sauterns

Moscato Passito

Port

Brandy

Tia Maria

Amaretto

**Tea and Coffee**

Selections available from £1.80

Service is at your discretion for tables under 10 persons and tips are split equally between all staff. Over 10 – 10% should be added