



Autumn Sample Menu

SMALL PLATES

Soup of the Season	£8
Smooth and comforting vegetable soup made from our home-grown produce. Served with cultured butter and freshly baked sourdough.	
Bobotie Rouleaux	£14.9
Crisp pastry rolls filled with venison and subtle Cape Malay spices. Brandied apricot preserve.	
BBQ Pork Belly	£8.8 / £16
Whiskey and honey-glazed pork belly, skewered and chargrilled.	
Flammkuchen	£9.5 Stone
Stone-baked flatbread brushed with garden herb oil. Topped with soft cheese and cooked Uley ham. Sweetcorn, sea herbs and crispy pancetta for contrast.	
Pheasant Ragù with Tagliatelle & Woodland Herbs	£7.8 / £14
Slow braised local pheasant in red wine and herbs. Hand-cut heritage wheat pasta ribbons.	
White Bean & Root Vegetable Potjie	£7 / £12
White bean and root vegetable casserole. Creamy pearl barley, braised rainbow chard.	

LARGE PLATES

Grilled Venison Skewer £18
24-hour marinated muntjac skewers, finished across our chargrill.

Grilled Pork T-Bone £22.5
Flame-grilled pork T-bone with charred parsnip purée and caramelised apple

SIDES

Sweet Potato Fries £4.5
Hand-cut, twice-cooked, dressed with rock salt and aged Grana Padano

Grilled Hispi Cabbage £6 / £12
Marinated with rosemary and garlic, then fired over our chargrill.

Tartiflette £12
Baked Koffmann Blues potatoes with smoked pancetta, cheese, thyme, and white wine.

DESSERTS

Baked Fruit Calzone £7
Wood-fired fold-over pie served with clotted cream and a berry coulis drizzle.

Seasonal Fruit & Matcha Crumble £6
Baked seasonal fruit and berry compote, topped with matcha crumble and vanilla bean custard

Homemade Ice Creams £2.5 per scoop