

#### Our Menu Changes Regularly - Below is a Sample Menu

Joseph Perrier Champagne 17.1 | Chase Martini 16.5 | Old Fashioned 15.5

# To Share

Onion & chia seed bannock, tomato butter 6.5 | Nocellara olives 6 |

Dining room pickles, lovage pesto 5 | Anchovy olives 7.5 | Black pudding croquettes, HP sauce 9.5 |

Haggis Scotch egg, JH mustard 9.5 | Padron peppers, black truffle dressing 7

## Charcuterie

All made in-house from ancient rare breeds. Jhu's crispbread Air dried beef 8 | Milano salami 8 | Chilli Salami 8 | Speck 8 | Charcuterie board 28

~ ~ ~

Truffled artichoke, ricotta & tomatoes on sourdough (v)	12
Herring rollmops, horseradish, olives	13
Cornish crawfish, broad beans, potato & Marie Rose	17
Smoked pork ribs, hickory sauce	13
Wild venison faggot, mash, caramelised onion	12
Suffolk roe deer tartare, game chips, mustard, bone marrow toast	16
~ ~ ~	
Aubergine schnitzel, peppers, almonds (pb)	21
St. Ives Bay plaice (served whole), broccoli, brown shrimps & butter	28
Wild Scottish halibut, fennel, runner beans, crab bisque	35
Lobster pie	38
Rabbit, tarragon & chorizo pie, mash, gravy	28
Venison belly, summer squash, lentils, girolles	28

### ♦ Our Signature Dish Of Jugged Hare

Norfolk hare braised in its blood. Mash, cabbage & bacon 38

#### **GROUSE 59**

Yorkshire red grouse, liver pâté, Savoy cabbage & bacon, game chips, bread sauce, red wine jus

~ ~ ~

350g Sirloin 45 | Chateaubriand for two 95 | Rib of beef for two 125 Served with triple cooked chips, watercress & a sauce: Peppercorn jus | Beef gravy | Horseradish cream | Béarnaise

~ ~ ~

Black cabbage, horseradish 7 | Heirloom tomato & shallot salad 7 |
Triple cooked chips 6.5 |Heritage squash, toasted seeds 7 |
Smoked goat baked beans 7 | Mixed leaves, mustard dressing 5