

## MAIN MENU

### STARTERS

- Barbers cheddar custard, cider, seaweed (V) £12
- Chicken liver parfait, pickled blackberry, soda bread £13
- Clockspire smoked salmon, pickled beetroot, pine dressing £15
- Ven house Aura potatoes, pickled onion, smoked cheese sauce (V) £14
- Roasted scallops, pork belly, Kabocha squash, sea buckthorn £22

### MAINS

- Wild sea bass, salsify, spiced quince, cider sauce £29
- Venison loin, king oyster mushroom, roscoff onion, elderberry £33
- Grilled Maitake mushroom, Jerusalem artichokes, sherry vinegar (V) £25
- BBQ celeriac, smoked English quinoa, lovage, hazelnut dressing (V) £22
- Dry aged sirloin steak, triple cooked chips, pickled mushrooms, beef fat emulsion £35

### TO SHARE

- Partridge breast, crispy leg, black pudding, cider cabbage, sourdough bread sauce  
£58

### SIDES £5

- Triple cooked chips
- Pink fir potatoes, marmite butter, Westcombe cheddar
- Autumn leaves, blue cheese dressing, walnut
- Tenderstem broccoli, seaweed Hollandaise



*(V) Please note that these dishes are suitable for vegetarians.  
Please let us know if you have any dietary requirements or intolerance.  
A discretionary service charge of 10% will be added to your final bill.*