

Dinner

A black square containing a white, bold, sans-serif letter 'B'.

Starter | £8

Chestnut velouté with Cornish Blue gougiers (ve alt)
Leek blini, mint chutney, roasted chickpea, chilli (ve)
Trout gravadlax, cucumber snow, ginger cream fraiche
Bruleed chicken liver parfait, with sourdough

Main

Pressed butternut squash, winter greens, chestnuts (ve) | **£16**
Pan fried halibut or smoked tofu, swede gnocchi, miso butter (ve alt) **£24**
Mushroom risotto with pan-fried cep and fresh truffle (veg / ve alt) **£18**
Whole roasted partridge with truffled celeriac and fondant potatoes **£22**
Jasmine infused venison loin with kalettes and pomme-Anna & jus **£24**

Sides

Fries, winter greens, mixed leaf salad | **£4**

Dessert

Chocolate & beetroot ganache with lacto blackberries | **£8**
Gingerbread parfait with poached rhubarb | **£7**
Pear & frangipane tarte Tatin & Granny Gothard vanilla ice cream (ve alt) | **£8**
Spiced brioche & butter pudding with crème Anglaise | **£8**

Artisan cheese board | **£12**

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal
when making your order