Dinner

Snacks

£4 Mini Milk Loaf - Whipped Butter

£4 Gordal Olives (GF,DF)

Starters

£12 Korean Fried Chicken - Sesame, Ssamjang Mayonnaise

£9 Whipped Ricotta – Beetroot, Pickled Blackberry, Chestnut Granola, Sage (GFA,V)(N)

£13 Cured Sea Trout – Kimchi, Nam Jim, Bonito, Sesame, Puffed Rice (GF,DF)(S)

£11 Pork Rillettes – Piccalilli, Sourdough

£11 Butternut Squash Agnolotti – Butternut Puree, Harissa, Pumpkin Seeds (V)

Mains

£19 Venison Ragu – Tagliatelle, Parmesan, Gremolata (DFA)

£38 Dry Aged Sirloin – Beef Fat Mash, Wild Mushroom & Peppercorn Gravy (SS)

£19 Briarfields Burger - Smoked Cheddar, Tomato & Mustard Seed Relish, Lettuce, Fries (GFA,DFA)
£2 Add Crispy Serrano

£25 Poached Cod – Mussels, Nduja, Maderia, Crispy Rice Ball

£18 Japan Cauliflower – Curry Leaves, Cashew Nuts, Jasmin Rice (GFA,V+) (N)

£26 Charred Chicken – Apricot & Almond Butter Sauce, Zaalouk, Feta (GF,DFA) (N)

£19 Battered Fish & Chips– Skin-on Chips, Mushy Peas, Tartare (GFA,DF)

£18 Homity Pie – Artichoke, Hispi Cabbage, Chilli Crisp (V)

Sides

£4 Greens (GF,DFA)

£5 Parmesan Truffle Fries (GF)

£5 Beef Fat Mash (GF)

£6 Garlic Tender Stem Broccoli (GF,DFA)

£5 Jasmin Rice (GF,DF)

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (V+) Vegan, (N) Nuts, (A) Available
(S) Dinner Allowance Supplement of £2.50 Starter/£5.00 Mains

A discretionary 10% service charge will be applied to all non-resident tables

Allergies: We cannot guarantee any dish is free from allergens due to the potential cross contamination risk from ingredients, people & the environment. For full allergen information, please ask a member of the team.