

THE HUNTER'S MOON

Dish of the day: Iberico pork sausage, creamed potatoes,	17
Axia Cosmopolitan	14
Amaretto Sour	14
Aged barrel Negroni	13
Gordal olives	5
House pickles, herb rémoulade (v)	6
Homemade focaccia, Capezzana olive oil (v)	4
Half a dozen Jersey oyster, pickled cucumber, lemon	24
Parmesan gougères, chicken liver parfait, pickled quince	6
Steamed Cornish mussels marinière	10/20
Pork short rib raviolo, tarragon & Dijon sauce	15
Cep mushroom soup, gruyère crouton, chives (v)	11
Fillet steak tartare, beef fat toast, 'nduja mayonnaise, hens' yolk	18
Pan roasted scallops, cauliflower puree, smoked bacon, black pudding	18.5
Halibut grenobloise, brown butter, capers, parsley	31
Roast stone bass, warm tartare sauce, palourde clams	24
300g old spot pork chop, whole grain mustard & lemon	24
Slow braised steak pie, carrot purée, bourguignon sauce	25
Miso glazed celeriac, oyster mushrooms, pickled enoki, kale (v)	22
Fries	5
Creamed potatoes, confit garlic	8
Honey glazed winter roots, pickled beetroot	11
Braised fennel, cavolo nero, gremolata crumb	9
Bitter leaves, pickled pear, stilton, pumpkin seeds	10
King oyster mushrooms, truffle goats curd, balsamic glaze	10
Crème brûlée	9
Orange tiramisu	10
Sticky toffee & banana pudding, vanilla ice cream	13.5
Dark chocolate crémeux, cherries, white chocolate ice cream	12
Kirkham's Lancashire, Stichelton, Baron Bigod, quince & crackers	15

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts (v) = vegetarian.