



## STARTERS



### **Carpathia Soup of the Day**

Freshly Baked Warm Bread & Whipped Butter

£5.50

### **Langoustine**

Salt Cured Fennel and a Cucumber Fluid Gel

£7.50

### **Ox Heart Tartar**

Green Bean and Jalapeno Chutney

£7.50

### **Salt Baked Kohlrabi**

Wasabi Crème Fraiche

£6.50

### **Homemade Black Pudding & Crispy Duck Egg**

Smoked Trout Roe and Chervil Hollandaise.

£7.50

### **Crispy Chilli Pork with Salt & Pepper Squid**

Harissa Mayonnaise

£7.50





## MAIN COURSE



### Lamb Faggots

Marmite & Malt Vinegar Butter Mushy Peas and Roasted Onion Gravy

£18.00

### Fillet of Beef with Homemade Beef Fat Cooked Chips

Mushroom Powder & served with Confit Cherry Tomatoes

£35.00

### Halibut

Braised Barley, Tarragon and Buttermilk

£28.00

### Pork Fillet Stuffed with Apple

Crisp Pancetta, Roasted Hipsi and a Chocolate and Chilli Sauce

£25.00

### Roasted Baby Gammon & Fondant Potato

Tempura Vegetables and Parsley Velouté

£25.00

### Sticky BBQ Glazed Chicken Breast

Charred Cobette & Sweet Potato Fries

£20.00





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## DESSERTS

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### **Chocolate and Honey Ganache and Cinder Toffee**

Sweet Whisky Gel & Malt Ice Cream

£6.50

### **Assiette of Nuts**

Pistachio Brûlée and Walnut Sponge Hazelnut Caramel and a Peanut Parfait

£6.50

### **Green Melon with Pickled Strawberries and Cucumber Sorbet**

and Baby Basil

£6.50

### **Rum Baba Soaked in a Homemade Rum Syrup**

Rum Chantilly Cream

£6.50

### **Homemade Sticky Toffee Pudding**

Vanilla Ice Cream and Butterscotch Sauce

£6.50

### **Orange and Cinnamon Cheesecake**

Grand Mariner Gel

£6.50





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## SALADS & SIDES

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**Hand Cut Fried Chips**

£3.00

**Game Crisps**

£3.00

**Straw Fries**

£3.00

**Seasonal Greens**

£4.00

**Hasselback Potatoes**

£5.00

**Buttered Savoy Cabbage and Petit Pois**

£4.00

**Broccoli, Walnuts and Tahini**

£4.00

**Mixed Leaf Salad**

Red Onion and Cherry Vine Tomatoes

£3.00

