



To start

- Garlic/cheesy garlic flatbread 7/8 V
Smoked lardo flatbread, cured belly, anchovy & salsa verde 12
Half pint of shell-on prawns, Marie Rose sauce 10
Wootton estate game terrine, sourdough toast, chutney 11
Chicory, blood orange, pomegranate & mint salad 9 Vv
Buttermilk-fried chicken wings, soy & honey or chilli & sesame 9
Baked Camembert, rosemary honey, cornichons & crusty bread 14

Mains

- Fish & chips, crushed peas, tartare sauce 18
Beetroot orzo, grilled leeks, roast beets, hazelnuts, and Blue Murder 18 V
Double cheeseburger, spiced mayo, rosemary fries 18
Braised blade of Angus beef, cavolo nero, creamed polenta, salsa verde 28
Wootton organic Venison Barnsley chop, braised red cabbage, celeriac puree 29
Wild Cornish Seabass, Bouillabaise sauce, winter brassicas 30
Wootton organic Rump steak, chicory salad, rosemary fries, horseradish 28

To share

- Creamy pheasant, root vegetable & tarragon pie, mashed potato, greens and gravy 34
Dry aged Hereford Chateaubriand, Onion rings, watercress, rosemary fries, Bearnaise 75

Wood-fired sourdough pizzas

- Marinara - San Marzano tomato, basil, garlic, olive oil 12 Vv
Margherita - San Marzano tomato, basil, garlic, Fior di latte 14 V
Afumado - smoked chicken, truffled bechamel, charred corn, mushrooms a la Greque 17
El cap - San Marzano tomato, aubergine caponata, goats curd, rocket, pine kernel 17 V
Diavolo - 'Nduja, chorizo, peperoni, roasted peppers, Fior di latte, rosemary honey 17
Extra pizza toppings +2

Sides 5

Rosemary fries | Ratte potatoes | Seasonal greens | Braised red cabbage | Roasted heritage beetroots