

## APÉRITIFS

**Damson in Distress**, *homemade Harrold damson gin, Amaretto, lemon* £12

**Old Fashioned**, *Woodford Reserve, bitters, orange* £12

**Pear Spritz**, *Nyetimber Classic Cuvee, St Germain, pear* £13

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*Your meal begins with our complementary garden herb focaccia & homemade butter*

## SNACKS

**Mixed olives** (gf, ve) £4.50

**Pork scratchings**, *apple butter* (gf) £5

**Grilled venison belly**, *sumac yoghurt, pickled onion* (gfa) £6

**Smoked haddock croquettes**, *thai red curry, lime leaf* £6

## STARTERS

**Hand rolled pasta**, *local game ragu, chestnut, parmesan, egg yolk* £12

**Celeriac risotto**, *pickled walnut, aged parmesan* (v, vea, gf, n) £9

**Beef cheek**, *corned beef hash, slow cooked onion, vintage cheddar veloute* £12

**Cured salmon**, *octopus, red pepper, last of our garden tomatoes* £12

## MAINS

**Highland beef cooked two ways**, *Bevistan Blue, autumn kale, turnip* (gf, n) £33

**‘Bouillabaisse’**, *hake, hand dived scallop, tiger prawn, potato, rouille, fennel* (gfa) £28

**Heritage pork loin**, *braised cheek, broccoli, pumpkin, apple* £30

**Potato and lentil pithivier**, *roasted Roscoff onion, HP gravy* (v, vea) £22

**Roasted pumpkin**, *barley, parmesan veloute, garden herbs* (v) £21

**Pasture’s Farm duck breast**, *parsnip, quince, Tunworth cheese, duck sauce* (gf) £32

## Sharers

**Highland beef Wellington**, *pomme puree, roasted shallot, dressed greens, red wine sauce* £90

## SIDES all £5

**Skinny fries / chunky chips** (gf, ve)

**Pink fir potatoes**, *parmesan, crispy onions* (gf, ve)

**Cider and thyme braised carrots** (v)

**Crispy hispi**, *cheddar, crumb* (v, gfa)

**Mixed leaf salad**, *pickled onions, garden herbs* (gf, ve)

## PUDDINGS

**Forest fruits**, hazelnut torte, Valrhona Coeur de Guanaja chocolate (V, n) £10

**Sticky toffee pudding**, brandy basket, vanilla ice cream (V, vea, gfa) £9

*- Pairs perfectly with Dandelion Vineyards Legacy of Australia Pedro Ximénez XXXO £9*

**Madagascan vanilla crème brûlée**, damson compote, madeleine (V, gfa) £9

**Baked Alaska**, pistachio & raspberry (n, V) £12

*- Pairs perfectly with Doux, Domaine Laguillon, Jurançon £4.50*

**Harrold quince soufflé**, Tokaji late harvest ice cream £12

**Milk chocolate pinecone**, honeycomb mousse, crunchie bits £12

### Cheese

Served with homemade chutney, grapes and crackers

**Pick 3 for £12 / Pick 6 for £22 / Pick 9 for £28**

Jersey milk gouda, Stinking Bishop, Isigny Camembert, Yarlinton, Smoked Westcombe Cheddar

Northampton Brogue blue, Hobnail blue, Old Amsterdam, Cornish Yarg

*- Teams perfectly with a glass of Sandeman 10 year tawny port £6.50*

### Homemade ice cream & sorbet

*£2.50 per scoop*

**Ice cream:** Coffee, Malt, Chocolate, Birthday cake, Vanilla, Ginger, Grand Marnier, Marzipan

Stracciatella, Pistachio, Roasted homegrown strawberry, Rum raisin, Elderberry, Toffee apple

**Sorbet:** Raspberry (ve, gf), Lime (ve, gf), Plum (ve, gf)

### Treats

Chocolate coated honeycomb £5

Trio of chocolate bonbons £6

## TO DRINK

**Coffee** - Freshly ground Wooden Hill coffee, hand roasted in Bedfordshire, from £3

**Liqueur coffee** (Cointreau, Baileys, Jameson's) £8

**Pot of Tea** Pigs speciality tea £4.50