

STARTERS

Leberknödelsuppe
*calf liver dumplings,
beef broth, root vegetables*
£8,50

Spiced potato soup
chilli oil, parsley, crispy prawn
£8,50

Mangetout salad (V)
*baby gem, crispy onions,
mustard dressing*
£8,50

Trio of beets (V)
goat's cheese, balsamic vinaigrette
£9,50

Smoked salmon tartare
*pickled cucumber, lemon gel,
crispy shallot crumbs*
£10,50

Confit duck & duck liver terrine
brioche, pear chutney, lingonberry
£12,50

Black Forest ham
*marinated kohlrabi, pink peppercorn,
onion purée, shaved radish*
£12,50

Yellow fin tuna
soy, sesame, ginger, avocado, mango, lime, coriander
£14,50

OYSTERS

Colchester Rocks
½ dozen £16,50 / dozen £29,50

CAVIAR

30g Siberian caviar £65,00
blinis, sour cream

TO SHARE

Butcher plate

*chicken schnitzel, pork knuckle, Leberkäse,
Weisswurst, Sauerkraut, potato dumpling*

Serves two
£28,50 per person

Slow roasted Creedy Carver free range duck

*braised red cabbage, broccoli almond chilli,
potato dumplings, lingonberry,
spiced orange sauce*

Serves two
£28,50 per person

Whole Shetland monkfish

*samphire, spinach, green beans, cherry tomatoes,
crushed thyme & lemon potatoes, olive oil coulis*

Serves two
£32,00 per person

1500g Native breed grass fed beef tomahawk

2 sides of your choice
Lobster Spätz `n` cheese £3,50 supplement
béarnaise, peppercorn or red wine jus

Serves two
£39,50 per person

— MAINS —

Spinach ravioli £18,50 (V)
*roasted parsnip, carrot purée,
toasted hazelnuts, brown butter*

Schupfnudeln & young vegetables £19,50 (V)
*hand rolled potato noodles, celeriac purée, spinach,
wild mushroom, butter sauce, fresh black autumn truffles*

Hampshire chalk stream trout £23,50
balsamic puy lentils, saffron potatoes, butter foam

Peterhead hake in brick pastry £24,50
cauliflower, samphire, orange

Butcher plate £23,50
*Kassler pork roast, smoked pork ribs,
Krakauer sausage, Sauerkraut, potato dumpling*

Thick cut veal Schnitzel £29,50
*veal striploin, garlic tenderstem broccoli,
rosemary potatoes, red wine sauce*

Scottish Highland venison £32,00
*butternut squash, Brussels sprouts,
chestnut gnocchi, lingonberry*

42 day dry aged native breed grass fed beef rib eye £34,50
truffled green beans, béarnaise

— SIDES —

Cucumber salad, sour cream, dill £4,50

Mixed leaf salad, honey mustard dressing £4,50

Kale salad, orange, pomegranate, pumpkin seeds,
balsamic vinaigrette £4,50

Wilted spinach £4,50

Broccoli, almond, chilli £4,50

Triple cooked chips £4,80

Lobster Spätz `n` cheese £8,50