



*All Menus are Subject to Change so please check our website for changes - Specials are available Friday, Saturday & Special Occasions*

## **Main Menu April - July**

*Set menu deal: 2 courses for £18.50 & 3 courses for £23.00*

*Available Monday – Thursday lunch & dinner – Friday & Saturday lunchtimes only*

### **Starters**

#### **Wild Garlic Soup (v) (vegan) (gfa) £5.80**

Potato & root vegetables blended with freshly picked wild garlic

#### **Sea Trout £7.50 (gluten free available)**

Sloe gin-cured sea trout, British wasabi of horseradish & lady's smock, pickled sea vegetables & wholemeal crisps

#### **Ham Hock & rabbit terrine (gluten free) (dairy free) £7.30**

Pressed ham hock & rabbit dressed with douglas fir syrup, dried wild garlic, mixed leaf salad, pickles & bread

#### **“Deer Spheres” £7.10**

Shredded slow-cooked muntjac and blue cheese risotto rice balls with wild berry syrup

#### **Hedge green spätzle with seeds & sea lettuce (v) £7.50**

Spätzle (German noodle) made with nettle, three-cornered leek & hogweed, scattered with salty Scottish sea lettuce, pumpkin, poppy & sunflower seeds

### **Mains**

#### **Hogbelly (gluten free available) £14.50**

Slow-roasted pork belly, scrumpy & apple sauce, served with Alexander seed spiced mash, greens & gravy (N.B. To achieve the perfect crackle, this dish can require slightly longer cooking times of 30-40 minutes. Best to order a starter too if you're hungry!)

#### **Verulam burger £14.50**

Beef burger cooked to a Roman recipe including douglas fir needles & hogweed seeds, topped with hawthorn ketchup, smoked cheese & served with hand-cut chips & dressed leaf salad. And **for the veggies we also offer a chestnut, apple & mixed vegetable** version cooked to the same recipe.

#### **Hake (gluten free available) £16.50 (£2 supplement on set menu)**

Pan roasted Scottish hake, crushed new potatoes, chorizo (smoked paprika oil for the pescatarians), & samphire

#### **Elderflower, watermint, nuts, vegetables (d) (v) (vegan option) £14.80**

Jersey royals, carrots, radish, asparagus tossed in an Elderflower cream with chestnuts & walnuts, finished with watermint butter & courgette fritters

#### **Pigeon Schnitzel £14.50**

Pigeon breast schnitzel served with George's mum's gooseberry chutney, hand-cut chips, dressed salad & wild garlic dip

### **Side Dishes**

*Hand-cut chips (v) £3.50  
Mixed leaf salad (v) (gf) £3.50*

*Cauliflower cheese (v) £4.00  
Seasonal vegetables (v) £3.50*

*\*\*For any allergies or dietary requirements please speak with a member of waiting staff for more information. Game may contain shot & small bones. Staff receive 100% of tips*