



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

Main Menu February - May

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

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

Starters

Borscht (v) (vegan) £5.80

Traditional Eastern European beetroot soup, served with Alexander stem sauerkraut, crème fraîche and bread

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

Pie (v) £7.50

Vegetarian suet-topped pie of button mushrooms, oyster mushrooms and hogweed stems in a douglas fir and white wine cream

Mains

Hogbelly (gluten free option 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.

Scottish Seashore broth (gluten free available) £15.50

Mussels, hake, langoustine and root vegetable broth with seaweed and finished with smoky highland whisky and bread

Roots, seeds and shoots roast (d) (v) (vegan option available) £14.80

Root vegetable medallions, baby vegetables and nut roast served on spring shoots pesto with browned leeks and feta

Duo of Guinea fowl £18.50 (£3 supplement on set menu)

Guinea fowl: Pan roasted breast & leg slow roasted in game fat served on Foragers' wild-mushroom seasoned sausage, butterbean, tomato and mixed vegetable stew, finished with parasol mushroom butter

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*