

THE WATERWHEEL

while you wait

Chef's Homemade Bread Board, whipped butter, balsamic & oil (V)	7
Homemade Ciabatta, garlic oil (V)	5
Marinated Olives (V)	5

the beginning

Jerusalem Artichoke Velouté, wild mushrooms & herbs, truffle oil (Ve)	11
Sautéed Chicken Livers, confit garlic cream, crostini, crispy kale	13
House Cured Monkfish, avocado & lime, beetroot and citrus crisps, lime gel	14
Fried Baron Bigod, charcoal crumb, cranberry & orange compote (V)	13
Garlic Local Wild Mushrooms, baby spinach, toast (Ve)	12
Smoked Chicken & Bacon Salad, crispy poached egg, pineapple & mango	14

the middle

Confit Duck Leg, orange glaze, roasted potatoes, cavolo nero, blood orange crisps	27
Curried Pan Fried Stone Bass, smoked aubergine puree, sweet potato bhaji, chargrilled courgette, raithia, baby coriander	27
Salt Baked Celeriac & Bean Lasagne, roasted vegetables & herb oil (Ve)	22
Chef's Plate of Pig: 31	
Braised Collar, Roast Belly, Pan Fried Fillet, Parma Ham, black pudding & leek mash, calvados sauce, apple & sage	
Roasted Cauliflower & Smoked Cheese Wellington, romanesco cauliflower, baby root vegetables (Ve)	27
Slow Roasted Lamb Belly, dauphinoise potatoes, pea puree, roasted heritage carrots	31
8oz Sirloin Steak, green peppercorn sauce, triple cooked chips, grilled mushrooms & tomatoes	33

All our beef is dry aged with Himalayan salt for 35 days

bit on the side

Sweet Potato Fries (V)	5
Triple Cooked Chunky Chips (V)	5
French Fries, aioli (V)	5
Steam Seasonal Vegetables (Ve)	5
Rocket & Parmesan Salad (V)	5
Mixed Allotment Salad (Ve)	5

All of our dishes are locally sourced and freshly prepared on the day
Please advise your server of any allergies or dietary requirements before ordering your meal