



RESTAURANT | 865

NIBBLES

ROSEMARY & GARLIC OLIVES | £4

HOME BAKED BREAD | £4.5
Cultured Guernsey butter

OYSTERS | (3) £9.5 / (6) £18 / (12) £32

STARTERS

CIDER GLAZED STICKY PIGS CHEEKS | £8
Granny smith, black pudding

MACKEREL PATE | £8
*Cucumber jelly, treacle soda bread,
horseradish cream*

GRILLED OCTOPUS | £9
Boulabaise dressing, quails egg, black olive caramel

AUTUMN VEGETABLE TART (VG) | £7.5
Watercress pesto

WILD MUSHROOM PEROGI | £8
Blue cheese, potato velouté, autumn pesto

CORN-FED CHICKEN TERRINE | £8
Balsamic shallot jam, corn bread, pickled cabbage

MAINS

SIRLION OF BEEF | £26
*Braised ox cheek pie, roast celeriac puree, glazed carrot,
clotted cream mash*

PUMPKIN & SAGE RISOTTO (V) | £16
Blue cheese bon bon, toasted pumpkin seed, parmesan crisps

ROOT VEGETABLE TERRINE (VG) | £17
*Wild mushroom farce, girolles, tempura oyster mushroom,
granny smith, blackberry sauce*

BUCKWELLS RIBEYE | £26
*Triple cooked chips, mushroom, tomato,
peppercorn or bearnaise sauce*

ROAST HALIBUT | £21
Mushroom puree, celeriac fondant, pancetta butter sauce

FISH OF THE DAY | market price
(Please ask a member of our team for more information)

CIDER CURED
CHALK STREAM TROUT | £19
New England clam chowder & sauteed leeks

DESSERTS

MILLIONAIRE SALTED CARAMEL TART | £7
Malt ice cream

LOCAL CHEESE BOARD | £10
Spiced apple chutney

COCONUT PANNA COTTA (VG) | £7.5
Granola, mango, balsamic jelly

PISTACHIO TIRAMISU | £7

APPLE TARTIN | £8
Vanilla ice cream, apple caramel

CARAMELIZED
WHITE CHOCOLATE MARQUIS | £7
Praline, dark chocolate mousse, blood orange gel

SIDES | £4.5

Triple cooked chips / clotted cream mash /

Garlic & shallot kale /

Rocket & Parmesan salad with truffle oil

Please inform your server if you have any allergens or special dietary requirements