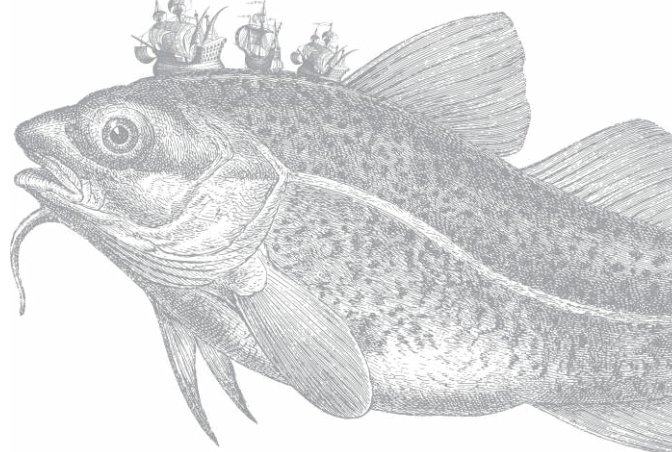




## THE COD



### Daily menu

#### Starter

Cream of Jerusalem artichoke, truffle oil, artichoke crisps	8
West Country mussels, cider, leek and bacon.	9
Severn& wye beetroot and gin cured salmon, pumpernickel, watercress, dill, mustard & honey	10
Duck liver parfait, red onion jam , toasted brioche	9
(Vg)Roasted heritage squash and fennel, harissa shallot, hazelnut gremolata.	9
(Vg) Celery, fennel, chicory, pickled pear, crispy shallot, roasted sesame seed, miso dressing	9

#### Main

Monkfish, butterbean and chorizo cassoulet	26
Sea bass, potato hash , crab butter sauce	28
Roasted butternut squash, kale & toasted chick pea macadamia curd , tagine spiced dressing (Vg,Gf)	18
Mushroom, tarragon broth, wild mushroom ravioli, with rustic bread (N.Vg)	19
Crispy Duck Leg, confit spiced red cabbage, carrots and orange puree, red wine sauce	19
Slow cook beef blade, bacon, mushroom sauce, parsnips mash, savoy cabbage	21

#### Sides

Mash potato / Minted new potatoes / Skin on fries / Triple cooked chips	5
Garlic cream spinach / Peas and lettuce / Broccoli and chilli / Brussels sprout, bacon and chestnut	5

#### Desserts

Sticky toffee pudding, butterscotch sauce	8.50
Bake white chocolate and orange cheesecake , cranberry compote	8.50
Blackberry steam pudding. Vanilla custard	8.50
Orange and polenta cake , cream and pistachio	8.50
Sorbet , Raspberry, Pear , Mango	7.50
Ice Cream , Dark Chocolate , Vanilla bean, Salted Caramel	7.50
British cheese selection , Blackstick blue, Rosary Ash Goat log , Tornegus, Bath white serve with home-made chutney, fruit and biscuit	14
Single portion of cheese	7

Ask if you require a list of the allergens present in any dishes.

Our fish is caught by day boats or sustainably sourced in the UK. Our fruit and vegetables come from New Covent Garden Market.