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## STARTERS

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- Potted smoked mackerel with whipped horseradish crème fraiche and pickled cucumber | £11  
Mulled wine cured salmon with lemon crème fraiche and pickled fennel | £12  
Mixed game and pistachio terrine with sour cherry and brioche | £12.50  
Smoked beef carpaccio with confit egg yolk and crispy capers | £15  
Roast cauliflower soup with sunflower seed pesto and walnut oil | £9  
Pickled beetroot and Berkswell tartlet | £10

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## MAINS

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- Roast cod with hazelnut crust, sautéed brussel sprouts and mash potato | £25  
Confit duck leg with braised puy lentils, pickled shallot rings and gremolata | £23  
Roast chicken supreme with Jerusalem artichoke puree, shaved chestnut and pickled wild mushrooms | £24  
6oz venison burger with beetroot chutney, smoked Gouda and house pickles | £20  
Pearl barley risotto with salt baked celeriac and Berkswell crispy sage | £18  
Campania Burrata with roast winter squash, shaved Bresola and pumpkin seed dressing | £17

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## TO SHARE

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- Jimmy's signature lodge cheese fondue served with sourdough,  
mixed homemade pickles and green salad | £50.00 for two  
Add wild mushrooms and fresh truffle | £10.00 for two  
800g, 45-day dry aged Cote De Boeuf with rosemary and confit garlic  
served with sautéed potatoes and green salad | £75 for two

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## SIDES

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|-------------------------------------------|---------------------------------------------------|
| Maple glazed pumpkin with Gorgonzola   £6 | Clotted cream mash with crispy blood sausage   £6 |
| Roast heritage carrots and chervil   £6   | Skin on parmesan and truffle fries   £7           |
| Buttered seasonal greens   £5             | Skin on fries   £5                                |

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## DESSERTS

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- Truffled Tunworth with golden raisin chutney and sourdough croutes | £12  
Buttermilk panna cotta with spiced poached plums and cinnamon crumble | £8.50  
Dark chocolate delice with caramelised banana and dulce de leche | £8.50  
Pear and caramelised white chocolate galette | £8.50  
Tea and coffee | £4.50

*If you have any allergies, please make the team aware prior to ordering.  
A discretionary service charge of 12.5% will be added to your bill.*