wolf at the door

Sunday Menu

Grilled Malt Barley Sourdough + Sweet Onion Butter £5

First
BBQ Lamb Skewers, Miso Glaze + Lamb Fat Yeast Flakes
Pressed Potato, Smoked Egg, Brown Crab + Dill Pollen

Second
Choose individually or order a large cut for the table

45 Day Aged Rump Of Beef + Roasted Bone Marrow
Tamworth Pork Chop + Malted Yeast Extract
Glazed Hen Of The Wood Mushroom + Lemon Thyme Oil

Fermented Potatoes, BBQ Cavolo Nero, Roasted Autumn Pesto + Bone Marrow Sauce

Third
Treacle Tart, Celeriac Ice Cream
Poached Pear, Caramelised Hazelnut + Celeriac Ice Cream

British Cheese Plate, Crackers, Toasted Milk Crisp + Seasonal House Chutney £8

2 courses £25
3 courses £30

Vegan Menu on request. For allergens and intolerance information, please ask your server.