

A la carte menu

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Cucumber, celery gazpacho, bloody Mary sorbet, popcorn 6.5 gf df

Duck leg bon bon, blueberry ketchup, chicory, duck ham 8.5 df

White crab meat, cured cucumber, apple, lemon 9 gf df

Charred asparagus, truffle confit egg yolk, tarragon 8.5 gf df

Pan seared scallops, chorizo, capers, saffron pomme purée 9.9 gf

Roasted pigeon, broad beans, pancetta, burnt hay 8.9 gf df

Smoked mackerel, smoked lemon curd, crispy hen egg 8.5

Main course

Chicken, chorizo ballotine, butterbean, goats cheese croquette, radicchio 17

Maple pork loin, barbeque red pepper, charred aubergine, wheat berries 17.5 df

Garlic and chervil gnocchi, heritage tomatoes, basil sauce 14.5

Pan fried chalk stream trout, Jersey royals, asparagus, dill 19.5 gf df

Roast lamb rump, quinoa, apricot, spiced pesto 21.5 gf df *n

Pan fried Coley, pancetta, mash, brown shrimp, cream sauce 18.5 gf

Beef fillet, oven dried tomatoes, salsa verdi, rosemary and chilli fat chips 29.5 gf df

Chateaubriand (650g) for 2 persons 70 gf df

Truffle fat chips, buttered sugar snaps, creamed potato, red wine jus, peppercorn sauce
(Please check availability, allow 45 minutes cooking time)

Sides

Truffle fat chips – spring green vegetables - Creamed potato

Roasted Chantenay carrots - Buttered Jersey royals

3.95 each

All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens

Vegan and allergen menus available on request