



BAR MENU

STARTERS

Caramelised Cauliflower Soup, Crispy Onions, Blue Cheese Scones (V)	£ 8.00
Poached English Asparagus, Wild Garlic Pesto, Piquillo Pepper Gel, Toasted Hazelnuts (Vegan)	£ 8.00
Roasted Butternut Squash Fondant, Pickled Vegetables Salad, Tarragon Espuma, Pinenuts (V)	£ 7.00
Salmon Gravavlax, Beetroots, Capers, Watercress, Dill Oil	£ 10.00
Grilled Mackerel, Avocado, Radish, Fennel Salad, Mustard Frills	£ 9.50
Confit Chicken & Tarragon Terrine, Wild Garlic Aioli, Cornichons, Homemade Focaccia	£ 9.00

MAINS

Charcuterie Board for two: Chorizo, Salami, Prosciutto, Marinated Olives, Cornichons, House Bread, Watercress, Olive Oil & Balsamic Vinegar	£ 25.00
Hot Smoked Salmon Niçoise Salad, Soft Boiled Egg, House Dressing	£ 17.50
Sous Vide Loin of Lamb, Parmentier Potatoes, Broad Beans, Peas, Spinach, Anchovies, Lamb Jus	£ 24.50
8 oz Ribeye Steak, House Chips, Peppercorn Sauce, Bucksum Leaf & Pickled Shallot	£ 30.00
Risotto Primavera, English Asparagus, Peas, Broad Beans, Wild Garlic Pesto, Pea Shoot Tendrils (Vegetarian)	£ 19.00
CLH 6oz Beef Burger, Back Bacon, Baby Gem Lettuce, Beef Tomatoes, Pickled Onions, Gherkins, Toasted Brioche Bun, House Chips	£ 17.50
Beer Battered Haddock, House Chips, Tartare Sauce, Crushed Peas, Lemon	£ 17.00
Roasted Aubergine & Courgette Salad, Spelt, Sundried Tomatoes, Pickled Shallots, Lemon Dressing (Vegan)	£ 15.00

SIDES

Mixed Lettuce, House Dressing, Parmesan Shavings	£ 5.00
Heritage Tomato Salad, Red Onions, Basil, Balsamic Glaze	£ 5.00
Mac & Cheese, Cepes, Gruyere, Pangrattato	£ 5.50
Roasted Jersey Royal Potatoes, Chervil Butter	£ 5.00
House Chips, Aioli	£ 5.00