STARTER

Pea and Asparagus Soup, Poached Hen's Egg, Sourdough £7

Chicken Liver Parfait, Cherry Gel, Pickled Raspberries, Sable Biscuit £8

· Isle of Wight Tomato Terrine, Goats Cheese, Basil Oil, Veg and Mixed Seed Crisp

Salmon and Cod Ballotine, Fish Cracker, Parsley Emulsion, Grapefruit Caviar £9.5

Sauteed Wild Mushroom on Sourdough Toast, Cavolo Nero, Vegan Tarragon Cream Sauce(VG) £7.5

Braised Pig Cheeks, Cauliflower, Toasted Cashews,
Apple Crisp

(PB)plant based. (VG) vegetarian
Please make us aware of any food allergies and
intolerances before ordering.
Not all ingredients used on our menu are listed.
Price include VAT.
10% discretionary service charge is added to your final bill



Roasted Rack of Lamb, Lamb's Belly, Braised Baby Gem, Crispy Potatoes, Broad Beans, Lamb Jus £28

Poached Corn Fed Chicken Supreme, Rosti, Sautee Spinach, Morels, Jus £26.5

Potato Gnocchi, Wild Garlic Pesto, Ricotta, Asparagus

Pan Fried Sea Bream, Saffron Potatoes, Sweetcorn, Samphire, Chorizo Oil £24

Harissa Hassleback Courgettes, Whitebean and Tahini Dressing, Dukkah (VG) £19.5

80z Sirloin Steak, House Chips, Bearnaise, Watercress and Pickled Shallot Salad £30

SIDES

House Chips
£5
Creamy Mash, Jus, Crispy Onions
£5
Seasonal Mixed Vegetables
£5
Roquette and Parmesan Salad, Balsamic Glaze
£5
Green Beans, Confit Garlic, Lemon
£5



Dark Chocolate Delice, Salted Caramel, Cocoa Tuille, Clotted Vanilla Ice Cream £9

Vegan Tiramisu, Griottine Cherries, Vegan Chantilly Cream £7.5

Peanut Butter Parfait, English Strawberries, Candied Peanuts, Toast Ice Cream £8.5

Caramelised Honey Mousse, Candied Granny Smith, Spiced Gingerbread £7

Rhubarb Tart Tatin, Citrus Creme Fraiche, Candied Peel

Selection of British Cheeses, House Chutney, Grapes, Celery, Water Biscuits

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