

RESTAURANT MENU

Olives * (ve), £5 Artisan Bread & Oil • ☐ (v), £4

STARTER

Watercress & Sweet Pea Velouté • ☐ (v)

Tomato & Chilli Jam | Brioche

Ham Hock Ballotine •

Cornichons | Piccalilli Texture | Toasted Sourdough

King Prawns *

Wasabi Panna Cotta | Avocado Mousse | Tomato Salsa | Marie Rose Purée

Peppered Mackerel Mousse •

Cucumber | Dill | Sourdough | Dijon Mustard Dressing

Goat's Cheese * (v)

Heritage Tomatoes | Fig & Onion Chutney | Honeycomb | Salted Pecans

MAIN

Pancetta-Wrapped Pork Tenderloin •

Mustard Glaze | Pea Croquette | Carrot Purée | Sautéed Leeks | Sage Jus

Corn-Fed Chicken Breast *

Spinach Stuffing | Baby Potato | Gem Lettuce | Heritage Carrot | Sauce Chasseur

Chalk Stream Trout Fillet *

Parmentier Potatoes | Asparagus | Radish | Edamame Salad | Sauce Vierge

Feta Baked Aubergine * ☐ (v)

Sweet Potato Purée | Cherry Tomato Ratatouille | Spinach | Hazelnut Crumble

Asparagus & Pea Risotto • ☐ (v)

Crispy Poached Egg | Greek Yoghurt | Chia Seeds | Parmesan

8oz Sirloin Steak • (+£5 supplement)

Garlic & Herb-Stuffed Mushroom | Confit Cherry Vine Tomato | Triple Cooked Chips

SAUCE

Peppercorn Sauce *, £3

Blue Cheese | Piri Piri *, £3

Beef Gravy *, £3

Garlic Butter * (v), £3

SIDES

French Fries • (ve), £5

Mashed Potato * (v), £5

House Salad * ☐ (v), £5

Jalapeño Mac & Cheese, £6

Sweet Potato Fries • (ve), £7

Mixed Vegetables * ☐ (v), £5

Buttered New Potatoes * (v), £5

Tomato & Mozzarella * (v), £7

DESSERT

Dark Chocolate & Peanut Marquise * (v)

Apple & Salted Caramel Ice Cream

Madagascar Vanilla Mousse *

Kirch | Cherry Textures | Sour Cherry Sorbet

Passion Fruit & Mango Torte (v)

Tropical Salsa | Lime

Spiced Rhubarb Tart (v)

Spiced Oat Crumble | Crème Anglaise

Three British Artisan Cheeses (v) • (+£5 supplement)

Chutney | Quince Jelly | Celery | Grapes | Artisan Biscuits | Ask for today's selection

Two Courses, £34.00 | Three Courses, £42.00

* – Gluten Free | (v) – Vegetarian | (ve) – Vegan | • – Gluten Free optional | ☐ – Vegan optional

Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times.

We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.

Two course includes a Main and Starter or Dessert. Three course includes a Starter, a Main and a Dessert.



DRINKS

