



Dinner Menu

Nocellara del Belice and Kalamata olives - 5

Rosemary focaccia - Estate Dairy butter - 6.5

Padron peppers - smoked sea salt - 8.5

Roasted garlic hummus - rose harissa, flatbread - 8.5

Beal's Farm Mangalitsa charcuterie - 10

Potato hash brown - wild garlic aioli - 8.5

Potato and wild garlic soup - chive crème fraîche - 7.5

Wild mushroom tartlet - confit St Ewe egg yolk - 10

Confit Loch Duart salmon - New Forest asparagus, dill, dulse - 14

Chicken liver parfait - rhubarb, port jelly, toasted brioche - 12

Yellow fin tuna tartare - watermelon, avocado, sesame, blood orange ponzu - 16

Ross Cobb chicken - sand carrot, morels, kale, hazelnuts - 28

Suffolk lamb - Roscoff onion, turnip, black garlic - 36

Wild garlic risotto - Pied de mouton, Kelly's Canterbury, hazelnuts - 20

South Coast cod - New Forest asparagus, wild garlic, white beetroot, lemon verbena - 33

Cornish pollack - St Austell Bay mussels, Monk's Beard, sauce bouillabaisse - 30

Beef supplied from the award-winning Philip Warren butchers Launceston

225g Ribeye - 39

225g Fillet - 46

700g Côte de boeuf - 90

Peppercorn - blue cheese - roasted garlic & parsley - Café de Paris

Triple cooked chips - fries - creamed potato - new potatoes

Sides

Baked heritage carrots - caraway, honey, brown butter, tarragon - 6.5

Roasted primo cabbage - white miso, crispy chilli - 6.5

Caesar salad - gem lettuce, anchovy, aged Parmesan - 7.5

FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.



Desserts

Crème Brûlée - chocolate chip cookie - 8.5

Amalfi lemon parfait - poached rhubarb, almond, yoghurt sorbet - 10

Sticky toffee pudding - salted caramel sauce, vanilla ice cream - 8.5

70% Saint Domingue chocolate delice - cream cheese ice cream - 10

Ice cream and sorbets - 7.5

Petit Fours - 6

Selection of British cheeses

3 cheeses - 14

5 cheeses - 19

All served with quince jelly, chutney, grapes, crackers

Ashmore - Kent

Award-winning naturally rinded cheddar-style cheese made from British Friesian cow's milk and matured for at least six months. A deep, rich, strong taste that lingers long in the mouth.

Blue Monday - Yorkshire

Blue Monday is a soft, creamy blue cheese with strong blue veining that develops a wonderfully soft, mellow, creamy texture. Intensely savoury, spicy, and rich with a thin natural rind.

Rosary - Wiltshire

Rosary Goat is a fresh-tasting, award-winning goat's cheese with a light and airy texture. Pale and delicate with a creamy finish.

Tunworth - Hampshire

A Camembert which has a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

Idle Hour - Sussex

A semi-hard cheese, creamy tasting with citrus undertones and a hint of nut with an edible rind.

Sourcing fresh produce from local producers.

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