

APERITIF

White Peach Bellini Classic	11
Kir Royale	11
Hugo Spritz	11

SHARING SNACKS

Lamb Croquettes, Mint Yoghurt	8
Focaccia, Whipped Butter, Smoked Garlic & Black Peppercorn Oil	7
Fried Mersea Oysters, Buffalo Sauce, Ranch Dressing	14

STARTERS

Braised Pork Cheeks, Butter Bean Cassoulet, Black Pudding, Chimichurri	10
Beetroot Tart, Whipped Goats Cheese, Blackberries, Almonds	10
Dill Cured Chalk Stream Trout, Horseradish Crème Fraîche, Pickled Cucumber (GF)	11
Treacle Cured Salmon, Waldorf Salad, Buttermilk, Candied Walnuts (GF)	11
Beef Tartare, Confit Egg Yolk, Chive, Crispy Shallot	12

MAINS

Roasted Squash, Sage Gnocchi, Amaretto Dressing, Tenderstem Broccoli, Blue Cheese	22
Duck Breast, Burnt Orange, Roasted Turnip, Cavolo Nero, Szechuan Peppercorn Jus (GF)	24
Markshall Venison, Plum, Celeriac, Hazelnut, Blackberry Jus	24
Butterflied Bream, Confit Leeks, Wild Mushrooms, Capers (GF)	24
Baked Hake, Almond Crust, Cauliflower, Nori Butter Sauce (GF)	25
Ex Dairy Ribeye, Caramelised Onion Purée, Crispy Jerusalem Artichokes, Malt Jus	27
Longhorn Chateaubriand, Black Garlic Emulsion, Red Wine Jus, Chimichurri (For Two)	65

SIDES

Tenderstem Broccoli, Garlic, Parmesan	5
Roasted Carrots, Honey & Mustard Dressing (GF)	5
Beef Fat Potato Terrine	6
Baked Leeks, Smoked Cheese Sauce	6
Crushed Ratte Potato, Wholegrain Mustard (GF)	6

We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements
An optional 10% service charge will be added to your final bill

(GF) Gluten Free

