



## Dinner Menu

**Padron peppers** - chipotle chilli - 5  
**Roasted garlic hummus** - rose harissa, flatbread - 6  
**Sourdough** - cultured butter - 5.5

**Spiced Merguez** - blossom honey - 5  
**Nocellara del Belice olives** - 4.5

**Roast butternut squash soup** - crème fraiche, rocket pistou - 6.5

**White Lake Farm goats curd** - heritage beetroots, walnut, clementine – 9.5

**Yellowfin tuna tartare** - watermelon, avocado, shiso, ponzu - 14

**Cured Chalk stream trout** - kohlrabi, muscat grape, buttermilk, dill, horseradish - 10

**Chart Farm game and foie gras terrine** - celeriac, shimeji, black autumn truffle - 16.5

**Creedy Carver chicken liver parfait** - Orchard chutney, toasted sourdough - 9.50

**Merrifield farm duck** - black garlic, hen of the woods, pak choi - 26

**Cotswold white chicken** - pancetta, lentils, Crown Prince squash, girolles, cavolo nero - 21

**Sweetcorn risotto** - ricotta, toasted hazelnuts, extra virgin olive oil - 18

**Line caught wild seabass** - cauliflower, smoked almond pesto, mussels, beurre blanc - 24

**South Coast ray wing** - caper brown shrimp butter, sea vegetables, new potatoes - 22

**Braised Moorland ox cheek** - creamed potato, sand carrot, sauce reform – 23

### Straight from our Big Green Egg with your choice of sauce & starch...

Cut		Sauce	Starch
<b>Ribeye 225g</b>	30	peppercorn	triple cooked chips
<b>Fillet 225g</b>	39	blue cheese	skinny fries
<b>* Côte de boeuf 700g</b>	80	roasted garlic & parsley butter	creamed potato
<b>* Chateaubriand 550g</b>	85	Café de Paris butter	new potatoes

\*For 2 to share

### Sides

**Triple cooked chips** - 4.5

**Baby gem salad** - ranch, mint, dill, aged parmesan - 4.5

**Roasted carrots and parsnips** - honey, grain mustard - 4.5

**Green beans** - shallot and garlic - 4.5

**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.



## Bar Menu

<b>Ranch salad</b> - barbecued chicken, radish, dill, mint, aged parmesan	13.50
<b>Tanners' beer battered fish and chips</b> - crushed peas, lemon, tartare sauce	16.50
<b>Chickpea and beetroot burger</b> - fennel slaw, avocado, fries	13.95
<b>Kentish Hare steak burger</b> - smoked bacon, cheddar, pickles, KH sauce, fries	15.95

## Desserts

<b>Buttermilk panna cotta</b> - Hugh Lowe Farm raspberries, aerated white chocolate	- 8.5
<b>70% Saint Domingue chocolate delice</b> - hazelnut feuilletine, salted Guernsey milk	- 9
<b>Vanilla crème brûlée</b>	- 7.5
<b>Plum frangipane tart</b> - cinnamon ice cream	- 8.5
<b>Sticky toffee pudding</b> - salted caramel, vanilla ice cream	- 7.5
<b>Ice cream and sorbets</b>	- 6.5
<b>Selection of British cheeses</b>	- 12
<b>Petit fours</b>	- 4.5

**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.