



Dinner Menu

Nocellara del Belice and Kalamata olives - 4.5
Roasted garlic hummus - rose harissa, flatbread - 7.5
Sourdough - Estate Dairy cultured butter - 6
Padron peppers - smoked sea salt - 6.5
Sticky Merguez - blossom honey - 6
Fish croquettes - tandoori mayo - 7.5
Beal's Farm Mangalitsa charcuterie - 8

Roast butternut squash soup - crème fraiche, pumpkin seeds - 7
Dry aged native beef tartare - egg yolk, mushroom, nasturtium - 14
Isle of Wight heritage tomatoes - Buffalo burrata, basil, tapenade - 9
Yellowfin tuna ceviche - watermelon, avocado, sesame, ponzu - 14
Duck liver parfait - Victoria plum, madeira jelly, toasted brioche - 12
Southcoast crab tartlet - Pink Lady apple, tarragon, almond - 18.5

Middlewhite pork belly - malt cheek, pumpkin, sauce charcuterie - 25
Cauliflower risotto - toasted hazelnuts, truffled ricotta, watercress - 19
Chart Farm Fallow deer - salt baked beetroot, celeriac, blackberry, green peppercorn - 36
Braised Sussex ox cheek - creamed potato, bone marrow, bordelaise sauce - 26
Line caught pollack - coco de paimpol, mussels, cauliflower, lemongrass, coriander - 28
Wild Cornish black bream - crab agnolotti, leek, sea purslane, bouillabaisse sauce - 33

Beef supplied from the award-winning Philip Warren butchers Launceston

225g fillet steak - 45 **225g ribeye steak** - 35
550g Chateaubriand - 90

Peppercorn - blue cheese - café de Paris - roasted garlic & parsley
Triple cooked chips - fries - creamed potato - Charlotte potatoes

Sides - 6

Baby gem salad - ranch dressing, aged parmesan
Baked carrots - brown butter, caraway
Wye Valley green beans - garlic butter

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 - lemon biscuit - 8

70% dark chocolate and praline cremeux - salted caramel ice cream - 10

Panna cotta - Hugh Lowe farm berries - 9

Raspberry frangipane tart - cream cheese ice cream - 10

Sticky toffee pudding - caramel sauce, vanilla ice cream - 8

Ice cream and sorbets - 6.5

Selection of 3 British cheeses 13

Selection of 5 British cheeses 18

All served with, chutney, grapes & crackers

Keens Cheddar - Somerset

A traditional farmhouse Cheddar characterised by a densely rich and creamy texture, and layers of flavour that can range from savoury and mustardy to juicy and bright, with a pleasing tang of acidity.

Blue Monday - Oxfordshire

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.

Camembert - Sussex

A creamy, mushroom tasting earthy cheese with a natural white edible rind. Made from cow's milk. Sussex Camembert is slightly more intense in character than the closely related brie.

Idle hour - East Sussex

Natural rind cheese with a light yellow colour. Has a short, crumbly texture. Lemon piquant taste.

Rosary - Wiltshire

Rosary Goat Ash is a fresh-tasting, award-winning goats cheese with a light and airy texture. Pale and delicate with a creamy finish and light coating of corn ash which is said to aid digestion.

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