



## 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 fennel salami** - 6.5
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- Roast onion squash soup** - crème fraiche, pumpkin seed pesto - 7
- Mrs Bell's Blue** - William's pear, Kentish cobnuts, truffle honey - 9
- Yellowfin tuna ceviche** - watermelon, avocado, sesame, ponzu - 14
- Duck liver parfait** - Victoria plum, madeira jelly, toasted brioche - 12
- Dorset crab** - kohlrabi, radish, satay, Thai basil - 18

- Middlewhite pork** - onion squash, kale, cracked wheat, 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 - 27
- Wild Cornish seabass** - haricot blanc, mussels, cauliflower, coriander - 35
- South coast pollock** - sprouting broccoli, Charlotte potatoes, potted brown shrimp butter - 28

### Beef supplied from the award-winning Philip Warren butchers Launceston

- 225g fillet steak** - 45
- 225g ribeye steak** - 35
- 550g Chateaubriand** - 90
- 700g Côte de boeuf** - 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**

**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

### **Black Bomber - Wales**

Extra mature Cheddar loved for its immense depth of flavour and smooth, creamy texture.

### **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.

### **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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