

FROM THE KITCHEN

NIBBLES & STARTERS

Toasted Sourdough Bread – *flavoured butter* – 4

Moroccan Spiced Beef Skewer – *beef fat baba ghanoush* – 6 (GF)

XO Glazed Chicken Thigh – *sweetcorn & soy puree, charred corn & furikake* – 7 (GF)

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

Crispy Fish Taco – *pineapple pico de gallo, pickled chilli, avocado puree* – 9 (GF)

Salt Baked Celeriac VG – *pear ketchup, malt celeriac crisp & compressed apple & sultana* – 9 (GF)

Asparagus with percorino & black truffle foam – *black garlic, hazlenuts & peas* - 12

Homemade Crumpet – *butternut squash, Baron-Bigod brie, candied walnuts & white truffle oil* – 12

White Crab – *gazpacho jelly, Isle of White tomatoes, basil mayo & fennel* - £13

TO SHARE

A selection of 3 British Cheeses – *pear chutney, frozen grapes & crackers* – 12

Mixed Cheese & Charcuterie Board – *pickles & piccalilli* – 17

MAINS

Herb and Potato Gnocchi VG – *caramelised cauliflower puree, purple sprouting broccoli, walnut cream & garlic crisps* – 17

Fish & Chips – *mushy peas, tartare sauce & torched lemon* – 17

Beef Burger – *frickle, aged cheddar, lettuce, tomato & brioche bun, served with fries* – 17

Minced Steak & Guinness Pie – *puff pastry top, confit garlic mash, hen of the woods mushroom, beef sauce split with parsley oil* – 18

Cornfed Chicken Breast – *Tunworth bonbon, leek ash, onion puree, watercress & pickled shimeji mushroom* – 18.95

Roasted Duck Breast – *salt baked celeriac, braised chicory, nashi pear & pain d'epice* – 22

Pan Seared Stone Bass Fillet – *green Thai broth, cherry tomatoes, purple potato & chicken skin* – 23 (GF)

Roasted Lamb – *Pan seared lamb loin, slow cooked lamb breast, wild garlic & grelot onion, lamb fat potato* – 25

Grilled Turbot – *confit Jersey royal potatoes, courgette ribbons, roe sauce & sea herbs* - 27

SIDES

Roast Garlic Mash – 5

Triple Cooked Chips – 5

Charred Leeks & Rarebit – 5

Sprouting Broccoli – *chilli and almond butter* – 5 (GF)