

DINNER MENU

TO BEGIN

Duck Rillette, bread, walnut & truffle agrodolce 5.5 | Nocellara Olives 3.75 | Bread & Oil / Balsamic 1pp

STARTERS

Cured Chalk Stream Trout, lemon caper jam, pickled kohlrabi, shaved horseradish, white balsamic, borage 10

Roasted Jerusalem Artichoke Soup, cheese fritter V 8.5 (add bread for 1)

Smoked Chicken, leek & ham hock pâté, en croute, celeriac remoulade & pickled celery 9.5

Buddha bowl, israeli falafel, smoked aubergine, dressed grains & pickled vegetables 1 VE

(Starter 11 or Main 15)

Choose to add: Chicken 5.5 | Smoked Salmon) 5 | Halloumi 4

English Asparagus, gnocchi, tunworth cheese, broadbeans V or VE 12

Braised Globe Artichoke with hazelnut & sunflower pesto VE 8.5

MAINS

Loin & Faggot of Essex Lamb, white bean & tomato fondue, wild garlic gremolata 28

Cushion of Rose Veal, caramelised shallots, salsify, turnip tops, marsala sauce 27

Dayboat Fish, jersey royals, saffron & pernod sauce, grilled gem, soft herbs 27

Braised Pork Cheek with sherry & sage, peperonata, creamed polenta 19.5

Sole served on the bone with anchovy & caper sauce, lemon & parsley 30

Baked Aubergine & courgette with black olive oil, macaroni & vegan cheese VE 17.5

Courgette, basil & ricotta risotto V 18

SIDES (3 For £9)

Seasonal Greens 14 | Garden Saladi 4 | Roasted Carrots 4

Hand Cut Chips 5 | Roasted New Potatoes 4 | Mash Potato 4 | Peppercorn Saucel 4