

Lillet Rose Spritz
Lillet Rose, Strawberry,
Prosecco
9.5

Pisco Sour
Fresh Lemon
Pisco, Sugar
9.5

With our bread

Olives + Almonds
5.5

Duo Of Canapes
5

Starters

BBQ Isle of Wight Tomatoes *Gf/V/Vgo/Dfo*
Tomato Gazpacho ~ Goats Curd ~ Pickled Strawberries ~ Balsamic Pears – Shallot **10**

Smoked Duck Breast *Gf/Dfo*
Whipped Feta ~ Soy + Sesame Compressed Watermelon ~ Olive Tapenade
Pomegranate + Ponzu Dressing **12**

Pork + Scallops *Gf/Dfo*
Apple ~ Pea + Mint Salsa ~ Pork Crunch **15**

Gin Cured Salmon *Gf/Df/P/V*
Tonic + Peppercorn Jelly ~ Beetroot ~ Cucumber
Burnt Lemon ~ Feves + Peas **9.5**

Confit Mushrooms *Vg/Dfo/Gf/V*
BBQ Mushroom Ketchup ~ Pickled Shimeji ~ Crispy Cavalo Nero – Mushroom Ash **8.5**

Mains

Cod Mornay *P**
Warm Potato Salad ~ Braised Baby Gem ~ Peas À La Française **26**

Fillet Of Beef
Beef Fat Potato ~ Charred Hispi Cabbage ~ Mini Steak + Ale Pie
Brioche Crumb ~ Bordelaise Sauce **35**

Shallot + Beetroot Tart Tatin *Vg,Df,V*
Gorgonzola ~ Green Bean Salad ~ Balsamic Dressing **19**

Cured Belly Pork *Gf**
Black Pudding Bubble & Squeak ~ Sticky Pineapple
Shallot & Apple Tart ~ Parsnip Veloute **25**

Chalk Stream Trout *P,Gf*
Brown Butter Carrot ~ Pickled Carrot Slaw ~ Herb Polenta ~ Tarragon Cream **26**

10oz Hand Rolled Shropshire Rib Eye *Df,Gf*
Grilled Mushroom & Tomato ~ Rocket & Parmesan Salad **34**

On the Side

Buttered Seasonal Greens **4.5**
Hand Cut Chips **4.5**
Green Bean, Peach + Almond Salad **4.5**
Buttered New Potatoes **4.5**
Rocket + Parmesan Salad **4.5**

Sauces

Pepper Sauce **3.5**
Bordelaise Sauce **3.5**
Blue Cheese Sauce **3.5**

Desserts

Passion Fruit Cheesecake *v*
Caramelised White Chocolate ~ Passion Fruit + Rum Pineapple Salsa ~ Coconut + Olive Oil
Sorbet **9.5**

Strawberries + Cream *Gf**
Basil Sponge ~ Vanilla + Honey Whipped Mascarpone ~ Strawberry Jus
~ Strawberry Pearls **9.5**

Frozen Peach + Yoghurt Parfait *Vg,V,Gf,Df*
Blueberry + lemon thyme ~ Italian Meringue **9.5**

Peanut Chocolate Fondant *v*
Miso Popcorn Caramel ~ Yoghurt Sorbet ~ Tuile **14**

Appleyards Cheese Board
Lavosh – Frozen Grapes – Mixed Nuts – Celery – Quince Butter **14**

After Dinner Liqueur Coffee

Martel
Jamersons
Frangelico
Baileys
From 6.95

Desserts Cocktails

Sgroppino
Amalfi Coast, vodka,
prosecco, lemon
sorbet
10.5

Orange Brulée
Grand Marnier
Cognac ~ Amaretto
10.5

Golden Whisper
Licor 43, orange
bitters, cold brew,
cream
10.5

A Discretionary Service Charge Of 10% Will Be Added To The Final Bill. Please Declare Any Allergies And Intolerances Upon Ordering. All dishes are subject to change and availability.

~ Allergen Key ~

V = Vegetarian, **VG** = Vegan, **GF** = Gluten Free, **DF** = Dairy Free, **P*** = Pescatarian Adaptable
GF* = Gluten Free Adaptable, **VG*** = Vegetarian Adaptable, **DF*** = Dairy Free Adaptable.