



Bread & salted butter for the table **2.5**
Olives **4**

To Begin

Smoked Applewood wonton, roasted onion broth, pearl barley & trompettes (v) **8**
Curried parsnip soup, salsify, chilli & yoghurt (v) **7.5***
Opihr gin cured chalk stream trout, salted cucumber, grapefruit
& sweet crispy seaweed **9***
Lobster raviolo, buttered leeks, bisque espuma **12**
Smoked kipper & mussel chowder with potatoes, kohlrabi & cayenne **9**
Mango pressed chicken, masala mayonnaise & Darjeeling sultanas **8.5***
Spiced salt breast of squab pigeon, Stornoway black pudding, quince
& home preserved blackberry **9**

Main Courses

Squash risotto with crème fraîche & pumpkin seeds (v) **18**
Caramelised onion & blue cheese suet pudding, pot roast red cabbage
with truffle cream sauce (v) **18***
Pan seared loin of hake, salt baked celeriac, broccoli purée & chestnuts **22**
Gurnard, coco de Paimpol, spinach, trompettes & shrimp butter sauce **20***
Roasted pheasant, pithivier, fondant potato, wilted chard & carrot purée **19***
Venison loin, braised shoulder, swede fondant, parsnip purée & blackberry **24**
Sous-vide pork fillet, crispy pigs cheek, mustard mayo, caramelised onion, pickled
Chinese cabbage & potato rosti **22**
Roasted supreme of chicken, fondant potato, wilted chard & carrot purée **18**

On The Side

Glazed Chantenay carrots (v) **3.5**
Buttered Hispi cabbage (v) **3.5**
Parmesan & lemon purple sprouting broccoli (v) **3.5**
Triple cooked chips with paprika salt (v) **3.5**
Buttered Kentish new potatoes (v) **3.5**

*** Monday to Thursday Set Menu – 3 courses for £30.00,
choose from items marked with a *.**

P.T.O for Pudding & Cheese

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 10% service charge will be added to your bill, which is shared by the whole team

Pudding

- Mulled wine poached pear with mince pie ice cream **8***
 Dark Chocolate delice, brandy cream & peanut brittle **9**
 Plum & hazelnut frangipane tart with hazelnut ice cream **8.5***
 Quince soufflé with mulled red wine sorbet (please allow 15 mins.) **9**
 Spiced pumpkin & coffee panna cotta, pine nuts & almond ice cream **7.5***
 Warm pecan pie & lime crème fraîche **8**

Cheese

- Cheese, chutney & crackers **12**
 Cheese sharing board **10 p.p. (min. 2 persons)**

Pudding Wine & Port

Royal Tokaji 'Late Harvest' 2016	100ml - £7.50, 50cl Bottle £30.00
Banyuls 'Robert Pages'	100ml - £8.50, 50cl Bottle £34.00
Port Reserva, Ramos Pinto N.V.	100ml - £5.50, Bottle £28.00
Taylor's Late Bottled Vintage Port 2011	100ml - £6.00, Bottle £30.00

Coffees & Teas

Americano	£2.50	Espresso	£2.50 / £3.50
Cappuccino	£2.80	Latte	£2.80
Flat White	£3.50	Macchiato	£2.75
Irish / Liquor Coffee	£6.00	Selection of Teas	£2.50

Armagnac, Calvados & Cognac

Martell VS ***	£3.70
Boulard La Cuvee Vincent Calvados	£3.70
Janneau VSOP Armagnac	£5.70
Remy Martin VSOP	£6.80
Chateau de Pellehaut Armagnac	£5.80
Hine Fine Champagne	£6.70
Courvoisier XO	£12.00
Remy Martin XO	£18.00

Whisky

Jameson	£3.40
The Famous Grouse	£2.80
Chivas Regal 12	£5.00
Glenmorangie Original	£5.80
Jura Origin	£6.00
Laphroaig 10 y.o.	£7.20
Dalwhinnie 15 y.o.	£8.10
Haig Club	£7.60
The Balvenie DoubleWood	£15.00

Unless stated otherwise, spirit prices are for a 35ml measure, 25ml/50ml is available.

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 10% service charge will be added to your bill, which is shared by the team