



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
- Dinner B&B package includes; starters to the value of £9.00, mains to the value of £22.00 & puddings to the value of £8.00 – all other dishes are available at a supplement

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

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|---|-----------------------------------|
| 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

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|-----------------------|-------|-------------------|---------------|
| 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

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|-----------------------------------|--------|
| 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

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|-------------------------|--------|
| 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.

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