
STARTERS

THE TASTEFUL TWELVE



Why not try one of our unique pre-dinner proseccos with one of our 12 Briottet Liqueurs randomly chosen with the roll of a dice? £7

Crab

Dressed Cornish crab, apple, verjus, bisque

£9,50

Trout

Cured chalk stream trout, buttermilk, crispy cockles, horseradish

£8

Celeriac (v)

Sweet and sour, remoulade, raisin, lovage

£7,50

Duck

Cured creedy carver breast, beetroot, smoked walnut

£8,50

Chicken

Breast, parfait, baby carrot

£8

Soup of the Day (v)

with garnish

£6,50

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.

MAIN COURSES

Guinea fowl

Stuffed and rolled breast, pressing of leg, root vegetables, shimeji mushroom
£17

Beef

Braised short rib, seared sirloin, bone marrow mash, burned shallot
£18.50

Silver mullet

Pork belly, fregola pasta, girolle mushrooms, smoked bacon foam
£17

Venison

Slow cooked haunch, piccolo parsnip, potato terrine, blackberry
£19

Plaice

Risotto, mussels, caviar, samphire
£17

Arancini (v)

Cep mushroom, king oyster, goats curd
£14

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FROM THE GRILL

Steaks

Subject to availability

Walter Rose and son Aberdeen Angus and Hereford cross beef

Served with; Longhorn IPA braised carrot, watercress, garlic and parsley butter

8oz Rump £17

8oz rib-eye £21

Pork Loin

Creamed potato, wholegrain mustard, pork crunch

£15

Catch of the Day

Crushed new potatoes, pea puree, tartare sauce

£15

A Bit On The Side

Skin on Fries / Parmesan truffle fries / Chilli and Lime Fries

Lyonnais potatoes / Maple and Hazelnut Heritage Carrots

Baby Gem, Pickled Red Onion and Radish Salad

£3 each

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DESSERTS

£6,50 each

Apple (v)

Granny smith apple bavarois, oat crumble, caramel ice cream

Coconut (v)

Chilled coconut rice pudding, mango, lime meringue, yoghurt sorbet

Chocolate (v)

Layered chocolate delice, blackberry

Cheesecake (v)

Pear, lemon curd, honey

Selection of Hilbrook's ice cream

Vanilla / Blackberry / Chocolate / Gin & Tonic Sorbet / Strawberry Sorbet

Selection of English cheeses

Three cheeses £7,50 / Four cheeses £9,50 / Five cheeses £11,50

AFTER-DINNER COCKTAILS

£8 each

Espresso martini

Stolichnaya, Mr black, cold pressed coffee

Fig and Chocolate Martini

Cardamom & Plum Vodka, Crème De Cacao, Fig Liqueur

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