



## DINNER MENU

Homemade Bread & Flavoured Butter

### -STARTERS-

#### **Steak Tartare**

Raw Beef Rump, Egg Yolk Puree,  
Truffle Mayo, Puffed Potato

£14

#### **Mackerel**

Cured & Torched, Pickled Cucumber, Horseradish

£14

#### **Butternut Squash**

Goats Cheese & Squash Agnolotti Pasta,  
Spiced Squash Velouté, Sage, Pumpkin Seed (v) (vg)

£13

#### **Terrine**

Smoked Ham Hock, Pineapple,  
Salt Pig Smoked Pork Fat Brioche

£13

#### **Burrata**

Isle of Wight Tomatoes, Pickled Shallot,  
White Balsamic, Basil Oil, Gremolata (v)(vg)

£14

#### **Octopus**

Slow Cooked & Charred,  
Caviar, Orange, Samphire, Smoked bacon

£15

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.  
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 12.5% service charge is applied as standard to all bills.

## **-MAINS-**

### **Bream**

Pan Fried Fillet, Caramelised Cauliflower Risotto, Hazelnut, Celeriac  
£30

### **Venison**

Seared Haunch, Arkells Ale Braised Carrot,  
Girolle Mushroom, Red Wine Sauce  
£35

### **Partridge**

Roasted Breast, Crispy Leg, King Oyster Mushrooms,  
Hay Baked Celeriac, Pickled Carrot  
£31

### **Poussin**

Spatchcocked & Roasted Whole, Burnt Pepper & Tomato Puree,  
Choucroute, Green Sauce  
£34

### **Pork**

Slow Cooked & Seared Fillet, Burnt Apple, Confit Root Veg,  
Black Pudding & Braised Shoulder Fritter, Wholegrain Mustard  
£31

### **Gnocchi**

Truffled Potato Gnocchi, Hen of the Woods, Pickled Kohlrabi, Pear, Crispy Kale (v) (vg)  
£28

### **Risotto**

Caramelised Cauliflower, Hazelnut, Celeriac, Gremolata (V) (VG)  
28

## **-SIDES-**

Roast Squash & Chimichurri Dressing (v)(vg) £6  
Chantenay Carrots, Maple & Pecan Nut (v)(vg) £6  
Roast Piccolo Parsnip, Lemon & Honey (v)(vg) £6  
Tomato, Shallot & Basil Salad (v)(vg) £6  
Truffle & Parmesan Fries (v) £7  
Fries (v)(vg) £6

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## **-PUDDING-**

### **Chocolate**

Whipped Set Delice, Cocoa Nib,  
Buttermilk Sorbet (v)

£13

### **Pear**

Puff Pastry Tart, Toffee Apple Puree,  
Granola Crumb, Vanilla Ice Cream (v)(vg)

£12

### **Plum**

Victoria Plum Mousse,  
Blackberry Puree, Poached Plum

£12

### **Tropical**

Panna Cotta, Pineapple Salsa,  
Mango Sorbet (v)

£12

### **Cheese**

Selection of Four British Cheeses,  
House Chutney, Quince, Crackers

£14

### **Pudding Wine**

75ml

St Stephans Crown Tokaji Aszu 2019

£8

Châteaux Petit Verdrines Sauternes 2017

£10.5

L'Ancienne Cure Monbazillac 2021

£10

### **Port**

75ml

Quinta de la Rosa LBV

£9

Quinta de la Rosa Extra Dry White 50ml

£6

Quinta de la Rosa Tawny 10 Year

£13

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