



-DINNER-

Homemade Bread & House Butter

-STARTERS-

Mushroom Parfait

Pickled Celeriac, Walnut Ketchup, Sourdough (v)(vg)

13

Confit Chicken Terrine

Leek Fondue, Onion Puree, Truffle Dressing, Chicken Brioche

13

Salmon

Citrus Cured Loch Duart Salmon, Pickled Lemon, Dressed Fennel,
Keta Caviar, Verjus

15

Beetroot

Risotto, Roast Golden Beets, Walnut, Goats Curd (v)(vg)

11

Burrata

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

14

(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 Discretionary 12.5% service charge is applied as standard to all bills.



-MAINS-

Hake

Warm Tartare Sauce, Cornish Dulse, Spinach, Monks Beard
30

Beef Rump

Bone-Marrow Rosti Potato, Chestnut Mushroom,
Charred Shallot, Hispi Cabbage
32

Cauliflower

Roast Cauliflower, Miso Butter Sauce, Dukkah, Raisin, Pickled Carrot (v)(vg)
29

Chicken

Fondant Potatao, King Oyster Mushroom, Mushroom Ketchup,
Roscoff Onion, Chasseur Sauce
31

Lamb Loin

Seared and Roast Loin, Peas à La Française,
Creamed Potato, Red Wine Sauce
34

-SIDES-

5

Braised Leeks, Wholegrain Mustard Vinaigrette
Creamed Potato, Crispy Onion, Chive oil
Skin on Fries, Lemon and Herb Salt
Tomato, Shallot and Basil Salad

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-DESSERTS-

Banoffee

Caramel Poached Banana, Baked White Chocolate,
Mascarpone, Banana Sorbet (v)

12

Rhubarb

Bavarois, Poached Rhubarb, White Chocolate Crèmeux

12

Mille-Feuille

Poached Strawberry, Chantilly Cream, Strawberry Sorbet (v)(vg)

13

Dark Chocolate

Layered Delice, Vanilla Milk Puree, Yoghurt Sorbet

13

Cheese

British Cheeses, Crackers, Membrillo & House Chutney

14

Port		Pudding Wine	
	75ml		125ml
Quinta De La Rosa LBV	9	Pineau de Charentes	8
Quinta De La Rosa Dry White	6	Sauternes	10
Quinta De La Rosa 10 Year Tawny	13	Monbazillac	10

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