
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

Scallop

Crab, citrus, watermelon, squid ink cracker

£10

Pea (v)

Mousse, salsa, slow cooked egg yolk

£7.50

Goats cheese (v)

Heritage beetroot, candied pecan, frisee

£7

Soup of the Day (v)

with garnish

£6.50

Mackerel

Fennel, cucumber, orange, tarragon

£8

Smoked Ham Hock

Apricot, Earl Grey, brioche

£8

(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

Pork Loin

Cider apple, heritage carrots, rosti, radish

£17

Stone Bass

Summer vegetables, tomato, jersey royals

£18

Duck

Breast, confit leg croquette, chicory, plum

£18

Plaice

Risotto, mussels, caviar, samphire

£17

Chicken

Creamed potato, baby gem, peanut, chilli, soy

£16

Arancini (v)

Cep mushroom, king oyster, goats curd

£14

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FROM THE GRILL

Steaks

Subject to availability

Martin's longhorn beef, roasted tomato, baked field mushroom, bone marrow & parsley butter

8oz single muscle rump £17

8oz rib-eye £21

Pork Loin

Creamed potato, wholegrain mustard, pork crunch

£15

Catch of the Day

New potatoes, rocket, house dressing

£15

A Bit On The Side

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

Lawless Onion Rings / Maple and Hazelnut Heritage Carrots

Baby Gem, Pickled Red Onion and Radish Salad

£3 each

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DESSERTS

£6.50 each

Dark chocolate (v)

Tart, passionfruit, cocoa tuille

Strawberry (v)

Mousse, elderflower granita, meringue

Peach (v)

White chocolate, pistachio sponge, crème fraiche

'Parma Violet' (v)

Violet panna cotta, blueberry

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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