



Dinner Menu

Starters

Venison Tartar, Cured Yolk, Crispy Allium, Pickled Elderberries, Mustard Emulsion, Brioche Roll, Douglas Fur Oil, Chicory	£16.5
Heritage Beetroots, Horseradish Emulsion, Pickled Beets, Beetroot Jam, Balsamic Pearls Balsamic Pearls, Rhubarb Card VG	£13.5
Cured Chalk Stream Trout, Tempura Oyster, Pickled Cucumber, Marigold, Caviar, Radish	£14.5
Adobo Style Pigs Cheek, Pickled Shallot, Coconut Gel, Pickle Gel, Coriander Emulsion, Pork Scratching Crumb	£13.5
Roast Artichoke, Jerusalem Artichoke Puree, Crispy Skin, Artichoke Velouté, Autumn Truffle V	£12.5
Braised Octopus, Nduja, Pickled Purple Carrot, Almond, Coastal Herbs	£15

Main Courses

Slow Cooked Pork Belly, Salt Baked Celeriac, Black Pudding, Apple, Rainbow Chard, Pork Tenderloin, Celeriac and Apple Puree, Pork Jus	£32
Pan Seared Duck Breast, Confit Leg, Roast Plum, Choy Sum, Plum Purée, King Oyster Mushroom, Fondant Potato, Pork Jus	£30
Poached Cod, Saffron Braised Fennel, Salt Cod Croquette, Bisque Butter, Baby Fennel, Pickled Fennel Flowers, Fennel Purée, Sea Fennel	£29
Pan Roast Sea Bream, Poached Mussels, Curried Velouté, Sauteed Samphire, Petit Pois, Herb Gnocchi	£27
Mushroom Risotto, Roast Enoki, Pickled Shimeji, Mushroom Ketchup, Chive Oil, Aged Parmesan V	£22
Roast Cauliflower, Golden Raisins, Sherry Gel, Pickled Yellow Cauliflower, Romanesco Purple Cauliflower Cous Cous, Caper Cream VG	£20

Side Dishes £5.25

Skin On Fries	Garlic Buttered Green Beans
Honey & Soy Glazed Tenderstem Broccoli	Chantenay Carrots, Orange Glaze
Buttered New Potatoes	

Desserts

Tudor Farm Fruit Crumble, Salt Caramel Anglaise, Oat Crumble (<i>Please ask for today's flavour</i>)	£10
Pumpkin Spiced Panna Cotta, Candied Pumpkin Seeds, Caramelised White Chocolate	£10
Chocolate Delice, Cherry Compote, Aerated Chocolate, Cherry Sorbet, Chocolate soil, Cherry Gel	£10
Blackberry Bavaois, Vanilla, Apple Blossom, Blackberry Gel, Apple Sorbet VG	£10
Espresso Martini Cheesecake, Amaretti Biscuit, Espresso Ice Cream, Coffee Liquor Gel	£10
Artisan Cheeses, Savoury Crackers, Celery, Grapes, Pear & Ginger Chutney	£15
Coffee and Petits Fours	£4.75

A full list of allergens is available on request. Please inform us of any dietary requirements. All our fish is caught in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Pigeon may contain shot.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.