



Dinner Menu

Starters

BBQ Scallop, sweetcorn, chive, roe, bisque	£15
Chicken Liver Parfait, figs, brioche, walnut	£13
Sea Bream Tartare, avocado, pineapple, red onion, dashi	£13
Pigeon, lovage, blackberry, hazelnut, celeriac	£13
Isle Of Wight Tomatoes, shiso, Bloody Mary, ewe's curd V	£12
Heritage Beetroot, beer, horseradish, apple VG	£11

Main Courses

Herefordshire Beef, potato, carrot, black garlic	£35
Monmouthshire Free Range Pork, pink lady, turnips, hash	£32
Sole, purslane, mussels, samphire, saffron Parisienne	£32
Chalk Stream Trout, lotus root, kombu, edamame, broth	£29
Cauliflower, capers, purée, pickle, couscous V	£24
Courgettes, quinoa, lemon, chervil VG	£22

Side Dishes

Skin on fries
Buttered new potatoes
Koffmann cabbage

Tenderstem broccoli
Garlic buttered mangetout
Mini loaf of stout bread & cods roe

£5.25

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.