



Starters

Soup of the Day

Warm Bread Roll | Salted Netherend Farm Butter

Steamed Mussels

Pancetta | Sweetcorn | Parsley | Smoked Cream | Sourdough

Goat's Cheese Panna Cotta

Glazed Beetroots | Red Onion Marmalade | Pomegranate Caviar | Sorrel

Main Courses

Market Fish Bouillabaisse

Confit Tomato | Braised Fennel | Crab Bisque | Pomme Dauphine Fritters | Rouille

Roast Chicken Ballantine

Tarragon & Truffle Marinade | Mustard Mash | Curly Kale | Carrot | Cognac Velouté

Linguini

Spinach | Butternut Squash | Parmesan | Rocket | Dill Oil

60z Minute Steak

Triple Cooked Chips | Roast Tomato | Peppercorn Sauce | Watercress

Desserts

Sticky Guinness Pudding

Kalamansi Butterscotch | Clotted Cream | Honeycomb

Apple Posset

Blackberry Jelly | Almond Sponge | Berry Sorbet

Cheese of the Day

Chutney | Grapes | Celery | Cheese Biscuits

Two Course £33

Three Course £38



Sourdough £9

Homemade Sourdough Loaf to Share
Salted Netherend Farm Butter | Black Olive Tapenade

Side Orders £5

Triple Cooked Chips

Rocket & Parmesan Salad

Honey & Mustard Glazed Carrots

Buttered Seasonal Greens

Lemon & Thyme Roasted New Potatoes

Teas £4

English Tea, Earl Grey, Chamomile, Peppermint, Red Berry, Lemon & Ginger

Coffees £4.50

Espresso, Americano, Cappuccino, Latte, Flat White

Petit Fours £5

Selection of Sweets and Chocolate Delicacies

Dishes may contain ingredients that are not described on the menu. Please make a member of staff aware of any food allergies you may have. Main courses not preceded by a Starter may take up to 40 minutes to prepare. Please note a 10% discretionary service charge may be added to parties of six or more