



Dinner Menu

Homemade bread & salted butter

Starters

Brown crab beignets, saffron mayonnaise, parsley

Fillet steak tartare, Hallgate farm egg yolk, toasted sour dough

Warm courgette salad, crushed hazelnuts, smoked mozzarella pearls, lemon balm

Pigeon, spinach & parma ham terrine, watercress & pomegranate salad

Nutbourne tomato consomme, micro basil, English rapeseed oil

Torched mackerel, fennel sauce, carpaccio of beetroot, dill

Main Courses

Roasted lamb rump, pea & broad bean fricassee, smoked belly bacon, port reduction

Miso & honey glazed pork tenderloin, sesame broccoli, jasmine rice, ginger jus

Fillet of beef, confit potato, tomato fondue, mushroom ketchup, red wine sauce (£15 supplement)

Market fish, cherry tomatoes, baby artichokes, green beans, olives

Charred caulishoots, peanut sauce, kale crisps, onion bhaji cake

Summer black truffle, homemade saffron tagliatelle, parmesan cream sauce

Sides £5.00

Triple cooked chips | Fries | Sesame broccoli | Green beans | Pea & broad bean fricassee

Cheese course £12

Selection of English cheeses, homemade bread, crackers, chutney's, ruby port

Coffee or Tea & Pastry kitchen sweet treats £5 | Irish Coffee £10

Three courses £50 | Two courses £42 | Main course £34