



## ENTREE

Grilled English Asparagus (v) <i>Egg yolk puree, parmesan crisp, chive oil, crispy quail egg, pickled shimeji</i>	£7.50
Torched Mackerel <i>Pickled cucumber, caviar, lime yogurt foam, radish, wasabi wafers</i>	£8.50
Prawn Salad <i>Rye bread, avocado puree, caviar, pickled onion, quail egg, Marie rose sauce – contains brandy</i>	£10.50
Pan Roasted Quail <i>Confit leg sandwich, chive oil, puy lentil ragout, baby onion, carrot</i>	£9.50
Heritage Tomato Salad (v) <i>Smoked burrata cheese, basil oil, balsamic vinegar, walnuts, croute, frisée salad</i>	£7.50
Ham Hock Terrine <i>Piccaili, black garlic, pickled veg, nasturtium leaves, mustard</i>	£8.50

## MAIN COURSE

Slow Cooked Pork Belly <i>Daikon, carrot, pig cheek dumpling, mustard, dashi</i>	£19.50
Herbed gnocchi with slow cooked hens egg (v) <i>Green peas, broad beans, asparagus, mushrooms, Parmesan cheese, wild garlic</i>	£16.50
Duck Breast <i>Grilled leeks, confit leg and foie gras cannelloni, apricot chutney, jus</i>	£19.50
Herbed Crushed Lamb Canon <i>Pommes puree, roasted baby aubergine, mint miso, black &amp; wild garlic</i>	£21.50
Chalk Stream Trout <i>Globe artichoke, salsa verde, Jersey royal potato, razor clam</i>	£19.50
Roasted Butternut Squash and Halloumi (v) <i>Aubergine caviar, tomato concasse, Lyonnaise potato</i>	£16.50
8oz Ribeye Steak <i>Chargrilled ribeye, your choice of side &amp; sauce</i>	£28.00

## SIDES

£4.50

Truffle and balsamic dressed mixed leaves salad with pomegranate (v)
Broccoli with beurre noisette and almonds (v)
Creamed Spinach
Tomato, basil and red onion salad (v) (gf)
Triple cooked chips (v)

## SAUCES

£2.50

Béarnaise
Red wine jus
Green peppercorn
Mushroom sauce

Food allergies and intolerances (v) Vegetarian (gf) Gluten Free. If you suffer from an allergy or food intolerance please inform your waiter before ordering. An information pack is available upon your request with listed allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not a nut free, gluten free or allergen free environment. \*All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill