

SAMPLE MENU

nocellara olives 3 v

bread & oil 4.5 v/gfo

local charcuterie & cheese *to share* 14

to start

home cured chalk stream trout, horseradish, beetroot, baby cress 6.5 gf

warm crispy kale, roast butternut squash & pine nut salad 6.5/16 vg/gf

venison faggot, charred kale, red wine jus 7

prawn & lobster ravioli, garlic oil, bisque 9

seasonal soup, sourdough 6 vg/gfo

to follow

courgette & goats cheese risotto, toasted pine nuts, basil pesto 16 v/vgo

fresh catch, bok choy, pink fir potatoes 21 gf

signature beef burger, spiced tomato relish, smoked cheddar or blue cheese, streaky bacon, fries 14

slow braised jacob's ladder rib of beef, red wine jus, chive mash, seasonal greens 19 gf

crispy skin pork belly, fennel, heritage carrots, hasselback potato 21.5 gf

prime ribeye, bourguignon sauce, silver skin onions, fries 8oz 19.5 10oz 23.5

to finish

boozy affogato 5 gf

lemon pie, sicilian lemon curd, meringue 7

kentish plum & apple crumble, vanilla ice cream 6.5 vgo

sticky toffee pudding, salted caramel, clotted cream ice cream 7

white chocolate & crème fraîche mousse, beetroot ganache 7.5 gf