



À La Carte



NIBBLES

Warmed Local Breads – £5

single estate extra virgin olive oil, aged balsamic vinegar

Nocellara Olives – £5

STARTERS

Crab Arancini - £13

chorizo jam, squid ink ailoli

Rye Bay Scallops - £16

butter sauce, crisp capers, samphire

Confit Duck Terrine - £14

berry gel, radish, fig paste

Garlic, Pea and Spinach Soup - £8

ham, spinach and ricotta tortelloni

Bocconcini - £12

cherry tomatoes, basil oil, caper

Carrot Pannacotta (vg) - £10

blood orange, shaved fennel, pickled shallot

MAINS

Lemon Sole - £28

fennel compote,
charred tenderstem, house pesto

Loin of Venison - £32

wrapped in Parma ham, cavolo nero,
fondant potato, berry jus

8oz Sirloin of Beef - £32

land cress, crisp onion, cherry tomatoes
choice of sauce

Garden Herb Polenta (vg) - £19

Eastwell honey roast carrots, pea salsa
charred courgette

Corn-Fed Chicken Supreme - £27

lemon buckwheat risotto,
cavolo nero, fig jus

18oz Chateau Briand – £85

crisp onion, cherry tomatoes, skinny fries,
choice of sauce,

Chickpea & Coriander Falafel (vg) - £25

spring green salad, toasted cashew
green salsa

SIDES

Buttered New Season Potatoes – £5

Skinny Fries – £5

Sauces - £4

stilton and caramelised onion | peppercorn | red wine

Sautéed Green Beans – £5

Spring Salad – £5

Heritage Carrots - £5

ginger and Eastwell honey

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. Fish may contain bones. A discretionary 10% service charge will be added to your bill.