



À La Carte Menu

Bread & salted butter **2.5**

To Begin

Mango pressed chicken, masala mayonnaise & Darjeeling sultanas **8.5**

Burrata, heritage tomato & black olive (v) **8**

Grilled mackerel, smoked confit cauliflower & puffed wild rice **9**

Gazpacho & focaccia (v) **7.5**

Crab, kohlrabi, lemon emulsion & tamarind **10**

Duck liver parfait, apricot jam & brioche **9**

Main Course

Pan fried gnocchi, broccoli, Gorgonzola emulsion & frosted walnut (v) **17**

Sea bream, avruga caviar, tempura oyster, sea kale, fennel & leek terrine **23**

Spring lamb rack, pressed lamb breast, fondant potato & salsa verde **23**

Chalk Stream trout, crushed Jersey Royals, pea, purslane & asparagus **21**

Pork belly, malted glazed pig cheek, Pommery mash & spring onion **19**

Beef bavette, bone marrow, pomme anna, heritage carrots,
broccoli purée & infused jus gras **24**

On The Side

Rocket & Parmesan with aged balsamic (v) **3.5**

Buttered greens (v) **3.5**

Quinoa tabbouleh (v) **3.5**

Triple cooked chips with smoked salt (v) **3.5**

Buttered Jersey Royals (v) **3.5**

Puddings & Cheese

Summer berry mille feuille & blackcurrant sorbet **8**

Hazelnut chocolate delice & raspberries **9**

Cherry Bakewell & almond ice cream **8.5**

Peach tarte Tatin, truffle honey & yoghurt sorbet **9**

Strawberry panna cotta & elderflower sorbet **7.5**

Selection of British cheese **9.5**

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 10% service charge will be added to your bill, which is shared by the team

June 2018 – All dishes and prices are subject to change.