



OUR MENU, YOUR WAY



OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallots, Vinegar & Tabasco 3.5 each

Maldon Rock Oysters served with Kombu Oil and Pickled Daikon Radish 3.6 each

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Three oysters served baked with herb Butter Rockefeller Style 12



SHARING BOARDS

CHARCUTERIE BOARD 19

Selection of Cured Meats served with fresh bread, piccalilli pickles & olives

ANTIPASTO BOARD 18

Chargrilled Vegetables & Mediterranean Dips served with fresh bread & olives

CHEESE BOARD 19

Blue Murder | Driftwood | Mayfield |

served with fresh homemade crackers, piccalilli, bread and chutney



*All bread, crackers and chutneys are made in house*

*Some of our Cheeses are unpasteurised.*

SIDES

Skinny Fries 5.5

Triple Cooked Chips 6.5

Creamy Mash Potato 6.5

Cauliflower Cheese 6.5

Mixed Side Salad 5

Tenderstem Broccoli 5



Olives and Cornichons 4

Sourdough Bread with Balsamic Vinegar and Oil 4.5

## STARTERS



Leek and Potato Soup, Homemade Bread and Butter 10

Mushroom Parfait, Pickles and Toasted Sourdough 10

Dressed Beetroot with Goats Cheese, Herb Mousse and Grated Walnuts 12

Crab Tart, Kohlrabi Apple and Brown Crab Mayonnaise 13

Peppered Short Rib with Celeriac Puree and Crispy Onions 12

Salmon Gravlax with Quail Egg, Endive Salad and Honey Mustard Dressing 12

Butternut Squash Gnocchi with Parmesan Cream, Crispy Sage, and Pumpkin Seeds 11

(Gnocchi can be served as a main) 22

## MAIN COURSES



Miso Glazed Hispi Cabbage with Celeriac Puree, Jerusalem Artichoke and Wild Mushrooms 20

Rare BBQ Lamb Rump, Confit Potatoes, Cauliflower Purree, Roasted Courgettes and Tarragon Jus 28

Pork Chop with Creamy Mash Potatoes, Savoy Cabbage & Wholegrain Mustard Sauce 22

Venison Stew with Creamy Mash Potato 21

Rabbit & Chestnut Ragù with Rigatoni Pasta and Stuffed Rabbit Loin 20

Bouillabaisse, Hake, Salmon Mussels, Saffron Potatoes 22

Pheasant and Mushroom Ballotine Wrapped in Bacon with Pearl Barley and Root Vegetable Risotto 22

Herb Crusted Hake with Bacon, Butter Bean, Leek and Cider Cream Sauce 23

Bar Grilled Flat Iron Steak, with Dauphinoise potato

Choice of Peppercorn Sauce or Café de Paris Butter. Served Medium Rare. 32

All prices include VAT. Please note that a discretionary service charge of 12% will be added to your bill and 13% for tables of 5 and over.

Please make us aware of any dietary requirements, allergies or intolerance's, we are happy to help and advise.