



LUNCH & DINNER MENU

STARTERS

LUNCH & EARLY EVENING SET MENU

2 Courses 16.50 | 3 Courses 22.00

Available Mon – Sat Lunch 12pm – 3pm

Early Evenings Mon – Sat 5pm – 6pm

Sunday Evening 6pm - 7pm

These dishes are ALWAYS available individually and are priced as such below

[V]

ROASTED BUTTERNUT & ORANGE SOUP
coconut & chilli crème fraîche, seed bread
7.50

CHICKEN LIVER PÂTÉ & TOASTED BRIOCHE
grape, shallot & rosemary chutney, salted pistachios
9.50

[V]

BARKHAM BLUE, PEAR & WALNUT SALAD
leaves, fig balsamic glaze, croûtons
9.25

[V]

BURRATA, CRISP GNOCCHI, SPINACH & HAZELNUTS
sorrel & lemon gremolata
17.50

CIDER-BRAISED PORK CHEEKS & CRACKLING
sweetcorn & wild mushroom risotto, crisp sage
17.75

GILBEY'S FISH OF THE DAY & HAND-CUT CHIPS
Panko-crumbed fish of the day, peas, tartare
15.50

ST. AUSTELL BAY MUSSELS & FRIES
white wine, cream, garlic & parsley, crusty bread
15.50

APPLE & BLACKBERRY FOOL, VANILLA CUSTARD
almond crumble topping
7.50

CHOCOLATE BROWNIE
butterscotch sauce, vanilla ice cream
7.25

DUO OF SORBETS | DUO OF ICE CREAMS
citrus, coconut | salted caramel, vanilla
5.50

[V] ROASTED BUTTERNUT & ORANGE SOUP **7.50**
coconut & chilli crème fraîche, seed bread

[V] ROASTED CAULIFLOWER & OLD WINCHESTER PANNA COTTA **10.00**
sweet almonds, pickled cauliflower, feuilles de brick

HAM HOCK, PEA & PARSLEY TERRINE, TOAST **10.00**
pickled shimeji mushrooms, sweet carrot relish

SMOKED HADDOCK & LIME FISHCAKE, CHILLI & SCALLION PRAWNS **10.00**
fennel & caper rémoulade
Main Course: with salad & fries **16.50**

BEETROOT & ORANGE-CURED LOCH DUART SALMON **11.50**
flaked crab, orange-pickled golden beets, dill crème fraîche, Einkorn bread

MAINS

[V] KING OYSTER MUSHROOM & PECORINO RISOTTO **17.50**
roasted Romano peppers, pine nut & rocket pesto

CONFIT LEG OF MERRIFIELD FARM DUCK **19.75**
vine tomatoes, green & white beans, pancetta, celeriac purée

ROAST ATLANTIC HAKE & CHORIZO **21.00**
turmeric & coriander chickpeas, spinach, red pepper relish

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING **21.00**
roast cauliflower & smoked almonds, spring onion mash, crisp black pudding

10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK **27.00**
devil sauce, hand-cut chips, onion rings, dressed leaves

PUDDINGS

GILBEY'S LEMON TART, raspberry coulis, vanilla ice cream **7.50**

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream **7.50**

CHOCOLATE MARQUISE, poached pears, salted caramel ice cream, tuile **8.25**

SORBETS: 1 / 2 / 3 scoops citrus, blackcurrant, coconut **3.50 / 5.50 / 7.50**

ICE CREAMS: 1 / 2 / 3 scoops vanilla, salted caramel, chocolate brownie **3.50 / 5.50 / 7.50**

AFFOGATO AL CAFFÈ: espresso coffee, vanilla ice cream, hazelnut biscotti **8.25**

TRIO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits **11.00**
Barkham Blue, past. cow [V] Baron Bigod, unpast. cow Hafod Organic Cheddar, past. cow

SIDES & SAVOURIES

red pepper hummus & crispbreads roasted nuts garlic & chilli olives **4.00** breads & butter **2.50**
roasted cauliflower & smoked almonds buttered Savoy & spring onions creamy mash fries **4.00**
hand-cut chunky chips Parmesan, frisée & rocket salad **4.75**

There may be nuts / traces of nuts in some of the dishes. Please ask us for detailed allergen information

A suggested service charge of 12.5% is added to the bill and is entirely voluntary.