



A la Carte Menu

Amuse – Bouche	Tête de Moine cheese and port poached pear	£2.00
Aperitifs	Prosecco	£5.50

Starters	Whole boneless quail braised in cider with a warm golden beetroot and apple chutney, Jerusalem artichoke puree and a salsify crisp	£7.75
	Scallop carpaccio in a warm lemongrass consommé with radish shavings, salmon roe and nettle oil	£7.50
	Pan seared stone bass fillet with a lemon & lime fondant potato, saffron jelly and a chilled cucumber soup	£6.95
	Duck liver & blueberry terrine with black pudding croquettes and a pear compote	£6.75
	Rice paper dumpling filled with oyster mushrooms & red cabbage with wasabi & lime dressing, sweet soy sauce and pickled salsify	£6.25

Mains	Fish of the day with crispy rice noodles, octopus, citrus sea sponge and a lemon verbena emulsion <i>(We recommend pairing with a glass of 2014 Valdocea Albarino at £6.50. A crisp wine with citrus, grapefruit & pineapple flavours)</i>	£17.95
	Pork fillet with a sweet & spicy glaze served with a raw cacao risotto, grilled asparagus and roast cherry tomatoes on the vine	£17.00
	Radish & herb drop scones stacked with leeks, girrolle mushrooms and baby onions in garlic butter topped with crème fraîche	£15.00
	Hay baked creedy carver duck with celeriac & truffle puree, roast golden & red beets, parsnips, crispy greens and a raspberry wine jus	£21.90
	8oz Rib eye steak with truffle & rosemary sea salt chips, served with your choice of herb & roast garlic butter or salsa verde au pecorino	£19.50
	16oz Lackham sirloin for 2 with dauphinoise potatoes, sweet potato puree, baby carrots and a rich port jus <i>(All our steaks are char-grilled for an authentic charred taste please let us know if you would like it pan fried instead)</i>	£42.00

Sides

Chips	£2.50
Mixed leaf salad	£2.75
Selection of vegetables	£2.75
New potatoes	£2.50

Please let us know if you have any dietary requirements prior to placing your order