



C H E F ' S C H O I C E M E N U

2 courses for 44 | 3 courses for 49

S T A R T E R S

Grilled mackerel, green peppercorn, curry, lime

Torched red mullet, Cornish mussel escabeche, saffron aioli, sea shore vegetables

Heritage beets, figs, pomegranate, vegan feta / vg

M A I N S

Thornback ray wing, leeks, clam, smoked seaweed beurre blanc, chive oil

Braised orzo, heritage squash, radicchio, pumpkin seeds, truffle / vg

Glazed maitake, Jerusalem artichokes, crispy hens egg, marmite hollandaise / v

8oz flat iron steak, triple cooked chips, beef fat bearnaise

Upgrade to 9oz sirloin steak / 10 supplement

S I D E S

Triple cooked chips, bonito seasoning / 6.5 supplement

Bitter leaves, yogurt & sumac / v / 6.5 supplement

Charred hispi, tonatto dressing, fried capers / 6.5 supplement

Purple sprouting broccoli, harissa & preserved lemon / vg / 6.5 supplement

D E S S E R T

Dark chocolate & hazelnut tart, coffee ice cream / v /

Tonka bean panna cotta, poached plums, almond brittle / vg /

Tunworth, port reduction, grapes, celery crackers, celery / 5 supplement

*Sample menu only. Please ask on the day for the current menu.
Before you order your food and drink, please inform a member of the team if you have a
food allergy or intolerance. An adult's recommended daily allowance is (2000 Kcal)
(v) Vegetarian (vg) Vegan*