

Dinner

2 Courses £28 / 3 Courses £33

Amuse Bouche

House Bread & Butter

Cauliflower Pannacotta, Baby Vegetables, Black Olive, Walnut, Young Herbs

Yorkshire Wood Pigeon, Kumquat, Turnip Variations, Lentil & Pancetta Sauce

Pressed Surrey Rabbit & Truffle, Salt Baked Celeriac, Burnt Onion, Hazelnut

Torched Sea Trout Mi Cuit, Cucumber, Verjus, Caviar, Dill, Apple

Pumpkin Risotto, Pickled Beetroot, Crottin Chavignol Cheese

Daphnes Organic Welsh Lamb, Truffle Gnocchi, Peas, Samphire, Pied de Mouton

Sussex Pork Fillet, Black Pudding & Nigella, Sweet Potato, Chicory, Roscoff Onion

Line Caught Cod Loin, Curried Cauliflower, Raisin, Saffron & Kaffir, Caviar

Sautéed Seasonal Greens £3.5 Garlic & Herb New Potatoes £3.5

Quinoa & Wild Rice Salad £3.5

Dark Chocolate Rum & Raisin Delice, Tonka Caramel, Hazelnuts, Milk Ice Cream

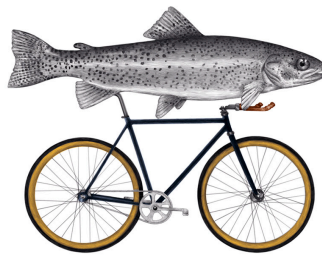
Iced Blackberry Parfait, Roasted Apple, Apple Puree, Honeycomb, Almonds

Pistachio & Vanilla Cheesecake, Redcurrant Sorbet, Lemon Curd, Meringue

Selection of Artisan Cheeses, Traditional Garnishes [+5]

Petit Fours

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.



Selection of Artisan Cheeses [+£5]

Served with Traditional Garnishes

Kirkhams Lancashire Cheese

Yoghurty Tangy Flavour, Savoury Notes, Crumbly Buttery Texture, Unpasteurised

Blanche Goats Cheese

Soft and Mellow, but with a Lovely Lemon Tang, A straight Forward Down to Earth Cheese, Creamy Texture

Rollright Soft Cheese

From Brown Swiss Cows Milk, Washed Rind Soft Cheese, Buttery and Yielding Texture, Light Tones of Grass and Hay on the Finish

Hebridian Blue Cheese

From The Highland Cattle, Unpasteurised Cows Milk, Strong Acidic Notes, Creamy Melting Texture, Sharp All Round with A good Taste of the Cow itself, Strong and Bold a True Taste of the Farmyard

Digestive

Celestine Limoncello, 25ml

£4

Frederico Arencello, 25ml

£4

El Banderra Vermut, 50ml

£6

Junique (Juniper & Wine), 125ml

£7

Macallan Single Malt 12yr, 50ml

£8

Chimney Fire Coffee / Teas

Americano - £2

Flat White - £2.5

Cappuccino - £2.5

Selection of Teas - £2