



Dinner

2 Courses £28 / 3 Courses £33

Amuse Bouche

House Bread & Butter

Cauliflower Pannacotta, Baby Vegetables, Young Herbs, Walnuts, Olive Powder

Torched Sea Trout Mi Cuit, Grapes, Horseradish Apple, Dill, Cucumber, Caviar

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

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

Roast Pumpkin & Sage Risotto, Pickled Beetroot, 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

Fried Gem Lettuce, Peas & Parma Ham £3.5 Garlic & Herb New Potatoes £3.5

Stilton & Pear Salad, Croutons £3.5

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

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

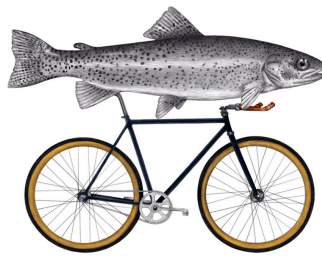
Dark Chocolate Cremeaux, Golden Raisin, Tonka Toffee, Milk Ice Cream, Hazelnuts

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.

Our chefs take every measure when deboning our fish but on occasion bones may be found and our game is wild and may contain shot.



Selection of Artisan British Cheeses [+£5]

Served with Traditional Garnishes

Snowdownian Black Bomber

Waxy, Crumbly Texture, Smooth but Strong, Matured for 12 Months to create a Tangy, Creamy Finish

Cerney Ash Goats Cheese

From the Gloucester Cotswold's, a semi strong concoction of creamy citrus notes, mild and tangy with a mousse like texture

Tunworth Brie

A modern British Classic, loved by all and multi award winning since 2005, brassica & fungal notes, earthy and sweet, with a soft creamy finish. A favorite of the soft cheese world

Barkham Blue

Intense & Severe, a favorite of all chefs across the UK, this cheese is a nightmare to come by and rollercoaster of taste and texture made masterfully by the two hoots cheese company. Strong on the nose, Tangy on the taste buds with the most amazingly soft creamy texture. It doesn't leave anything to be desired. A wonderful cheese.

Digestive

Celestine Limoncello, 25ml

£4

Frederico Arencello, 25ml

£4

El Banderro Vermut, 50ml

£6

Junique (Juniper & Wine), 125ml

£7

Macallan Single Malt 12yr, 50ml

£8

Chimney Fire Coffee / Teas

Americano - £2

Cappuccino / Flat White - £2.5

Selection of Teas - £2

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.

Our chefs take every measure when deboning our fish but on occasion bones may be found and our game is wild and may contain shot.