



Aperitif

Nyetimber classic
cuvée 125ml 12.50

Elderflower gin spritz
8

Taittinger Kir Royal 12

Nibbles

Marinated olives 4 vg

Sourdough, olive oil and balsamic vinegar 4.5 df

Charcuterie, selection of cured meats, pickles 5.5

Starters

Soup of the day, sourdough bread 7 ve gfo

Beetroot tartare, stilton mousse, walnut ketchup 8 vgo gf

Citrus cured salmon, cucumber, dill oil, horseradish cream, puffed rice 8.5 gf

Smoked ham hock, chilled melon soup, granola, crispy pancetta 8 df gf

Bubble and squeak croquette, Wild Garlic sauce, nutmeg 6 df ve

Mains

Orzo pasta, red wine and tomato sauce, Nutbourne cherry tomatoes, salsa verde, parmesan crisp 15.5 v dfo vgo

Corn fed chicken suprême, pancetta, asparagus, mashed potato, white wine cream sauce 21.50 gf

Locally caught lemon sole, grilled on the bone, caper butter, new potatoes and greens 28 gf dfo

Caramelized cauliflower, korma sauce, coconut, cashew nuts, Indian raw salad 15.5 v dfo vgo

Teriyaki glazed pork belly, sesame and soy emulsion, kimchi rice ball, soy glazed cabbage 24

Guinness battered cod fillet, hand cut- triple cooked chips, curried mushy peas, tartare sauce 16 df

Trenchmore Farm beefburger, cheddar cheese, salad, pickles, Crabtree burger sauce, fries 18 gfo, dfo

Grilled halloumi burger, salad, coleslaw, pickles, Crabtree burger sauce, fries 15 v

Bavette steak, Diane sauce, summer leaves, fries (bavette will be served pink) 22.5 dfo gf

Caesar salad, romaine lettuce, Caesar dressing, vegetarian "parmesan" cheese, croûtons 13 gfo dfo v

(Add chicken & pancetta for 3.50)

Sides £4.00

Side salad, triple cooked chips, buttered new potatoes, fries, seasonal greens,

beer battered pickled onion rings, Cauliflower Cheese

Desserts

Sticky popping toffee pudding, miso caramel sauce, salted caramel ice cream 7 v

Roasted Apple Parfait, Cider Gel, cinnamon doughnuts, granny smith sorbet 7 v gfo

Dark Chocolate Mousse, blueberry sauce, fresh berries, caramelised popcorn 8.5 ve gf df

British cheese board. 3 cheeses, red onion marmalade, fresh fruit, artisan biscuits 9 v gfo

Selection of ice cream or sorbets, 2.5 per scoop vgo

Our kitchen contains nuts & gluten, please inform us of any allergies you may have.

A discretionary service charge of 10% is added to all bills