



A la Carte Menu

Nibbles

Home-baked bread £ 1.50 | Gordel green pitted olives £ 4.95

Starters

Cep Velouté, Hen's Egg, Brighton Blue Beignets, Winter Truffle £12.95 (V)
Chardonnay, St Marc, £5.70/175ml

Dry Aged Beef Carpaccio, Lobster, Turnip, Truffle Miso Mayo, Gem Lettuce £14.95
Brouilly, Chateau de la Perriere £7.50/175ml

Heritage Tomato, Smoked Burrata, Avocado, Gordel Olive, Basil £9.95 (V)
Pinot Grigio, Castel Firmian, Mezzacorona £6.40/175ml

Yellowfin Tuna Tataki, Japanese Pear, Wasabi Mayo, Chestnut £13.95
Cotes de Province Rose, St Tropez £8.00/175ml

Jumbo Quail, Confit Leg, Salt Baked Beetroot, Radicchio, Fruit Punch £11.95
Riberal Roble £6.80/175ml

Mains

Creedy Carver Duck Breast, Carrot, King Oyster, Baby Cauliflower, Jus £25.95
Lapostolle, Pinot Noir, Cuvee Alexander, 2015 £49.95/750ml

Pork Belly, Loin, Black Pudding, Hispi, Shiitake, Smoked Pommes Puree £24.95
Van Zijl, Coffee Pinotage, 2016 £29.95/750ml

Local Venison Loin, Shoulder, Piccolo Parsnip, Red Cabbage, Spiced Apple £27.95
Marin, Old Wine Garnacha, 2012 £32.95/750ml

Hake Fillet, Gnocchi, Mussels, Broad Bean, Chorizo, Bok Choi, Lobster Sauce £24.95
Hush Heath Liberty's Bacchus 2018 £29.95/750ml

Halibut, Jerusalem Artichoke, Swiss Chard, Mole, Cockle Butter £28.95
Grüner Veltliner, Bodega Norton, 2018 £36.90/750ml

Dry Aged Surrey Farm Beef Fillet, Spinach, Hand Cut Chips or Dauphinoise £35.95

Sauces: Green peppercorn | Mushroom | Blue cheese & truffle | Bearnaise £2.50
Zinfandel, Sebastiani, 2016 £30.95/750ml

Butternut & Feta Tortellini, Cauliflower, Swiss Chard, Sweetcorn, Nutmeg, Gran Moravia £21.95 (V)
Chablis, Domaine Luis Robin, 2018 £36.90/750ml

All Sides £4.50

Triple Cooked Chips		Mixed Local Greens
Sweet Potato Fries		Glazed Chantenay
Dauphinoise		House Salad

Please note there is a discretionary service charge of 10% that will be included on your bill.

Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise