



A la Carte Menu

Nibbles

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

Starters

Gunn's hill hen's egg, ceps, shiitake, St Michael's blue £9.95 (V)
Chardonnay, St Marc, £5.70/175ml

Beef tenderloin, lobster, yuzu kosho, pickled ginger, truffle mayo £14.95
Brouilly, Chateau de la Perriere £7.50/175ml

Marinated tomato, smoked burrata spiced aubergine, hummus, Gordel olives £9.95 (V)
Pinot Grigio, Castel Firmian, Mezzacorona £6.40/175ml

Yellowfin Tuna tataki, Japanese pear, shiso, wasabi mayo £13.95
Cotes de Province Rose, St Tropez £8.00/175ml

Quail a L'orange, smoked breast, confit leg, beetroot, Speculaas, orange sauce £11.95
Riberol Roble £6.80/175ml

Mains

Asian style Pork belly, loin, black pudding, Korean sauce, Hispi, brown garlic, potato £25.95
Van Zijl, Coffee Pinotage, 2016 £29.95/750ml

Lamb Loin, neck, pressed belly, glazed carrot, spinach, mole sauce £27.95
Marin, Old Wine Garnacha, 2012 £32.95/750ml

Halibut fillet, mussels, broad bean, chorizo, scallion, lobster sauce £28.95
Hush Heath Liberty's Bacchus 2018 £29.95/750ml

Cod loin, cashew nut, salsify, brassica, wild mushroom, spiced brown shrimps £28.95
Grüner Veltliner, Bodega Norton, 2018 £36.90/750ml

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

Dry Aged Surrey Farm Beef Fillet, Spinach, Mushroom, Hand Cut Chips or Dauphinoise £36.95
Sauces: Green peppercorn | Mushroom | Blue cheese & truffle | Bearnaise £2.50
Zinfandel, Sebastiani, 2016 £30.95/750ml

Dry aged Rib of Beef for 2 with
Hand cut chips, truffled mac & cheese, house salad, choice of 2 sauces £79.00

All Sides £4.50

Triple Cooked Chips | Mixed Local Greens
Sweet Potato Fries | Glazed Chantenay
Dauphinoise | House Salad
Truffled Mac & Cheese

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