



## A la Carte Menu

### Nibbles

Home-Baked Bread £2.00, Olives £5.00

### Starters

Lohmann Brown Egg, Kentish Blue, Truffle & Cep Mushroom Veloute £13.95 (V)  
(Viura Verdejo, Conde Valdemar, Rioja Blanco £5.70/175ml)

Nutbourne Tomato, Burrata, Apple & Burnt Leek Dressing £10.95 (V)  
(Luke's Pinot Noir, Hush Heath £9.00/175ml)

Grilled Fillet of Scottish Mackerel, Pineapple, Pork Cheek, Kimchi, Coconut £14.95  
(Buitenverwachting, Sauvignon Blanc £7.45/175ml)

Heritage Beetroot, Labneh, Pecan Satay, Grapefruit £10.95 (V)  
(Pinot Grigio, Castel Firmian, Mezzacorona £6.40/175ml)

Loch Duart Salmon Crudo, Yuzu, Wild Ginger, Aubergine, Miso £14.95  
(Calafuria Rose, Puglia, Tormaresca £8.00/175ml)

### Mains

Romney Marsh Lamb Loin, Shoulder, Baby Gem, Anchovy, Hasselback Potato £31.95  
(Sabazio, Rosso di Montepulciano £32.50/750ml)

Rare Breed Pork Belly, Baby Leek, Butternut, Shiitake, Pomme Puree £27.95  
(Morande Merlot Reserva £26.90/750ml)

Fillet of Black Bream, Oyster Mushroom, Broad Beans, Mussels, Fish Nage £28.95  
(Finca La Colonia Gruner Veltliner £36.90/750ml)

Jerusalem Artichoke & Baron Bigod Pithivier, Broccoli, Butternut, Spinach, Spiced Sauce £22.95 (V)  
(Chablis, Luis Robin £36.90/750ml)

40 Days Aged Sirloin of Beef (9.oz), Hand Cut Chips or Dauphinoise, Green Beans £39.95  
Extra Sauces £3.00 each – Chimichurri or Bearnaise  
(Torcicoda, Primitivo, Salento, 2019 £30.95/750ml)

### Sides

Triple Cooked Chips £5.00

Burnt Hispi, Chermoula £5.00

Mixed Leaves, Gari, Yuzu Kosho Dressing £5.00

Glazed New Potato, Spiced Dukkah £5.00

Truffled Mac & Cheese (Contains Beef) £6.00

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