



## A la Carte Menu

### Nibbles

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

### Starters

Lovage & Spring Pea Veloute, Gunn Hill Hen's Egg, Tunworth £11.95 (V)  
Bolney Bubbly, £7.20/flute

Dry Aged Beef Carpaccio, Lobster, Turnip, Truffle Mayo, Pumpernickel £14.95  
Brouilly, Chateau de la Perriere 2016 £7.50/175ml

Heritage Tomato, Smoked Burrata, Radicchio, Artichoke, Gordel Olive £9.95 (V)  
Pinot Grigio, Castel Firmian, Mezzacorona 2017 £6.40/175ml

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

Jumbo Quail, Confit Leg, Celeriac, Gyoza, Yeast, Fruit Punch £11.95  
Riberol Roble 2016 £6.80/175ml

### Mains

Creedy Carver Duck Breast, Carrot, King Oyster, Plum, Cavolo Nero, Jus £24.95  
Lapostolle, Pinot Noir, Cuvee Alexander, 2015 £49.95/750ml

Pork Belly, Loin, Black Pudding, Bok Choi, Pommes Puree, Master Stock £22.95  
Van Zijl, Coffee Pinotage, 2016 £29.95/750ml

Spring Lamb Shoulder, Cutlet, Sweetbread, Swiss Chard, Turnip £25.95  
Marin, Old Wine Garnacha, 2012 £32.95/750ml

Hake, Gnocchi, Mussels, Broad Bean, Chorizo, Spinach, Curried Broth £23.95  
Sauvignon Blanc, Mt Holdsworth, 2018 £29.50/750ml

Halibut, Asparagus, Cauliflower, Monks Beard, 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

Field mushroom Tortellini, cauliflower, summer truffle, Gran Moravia £21.95 (V)  
Chablis, Domaine Luis Robin, 2017 £36.90/750ml

### All Sides £4.50

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|---------------------|--|--------------------|
| 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