

# A LA CARTE

| minimum of two courses |

## STARTERS

*Seared mackerel fillet,  
Maple, apple, grape  
£11.50*

*Chalk stream trout,  
Thai green curry, coconut  
£16.85*

*Braised beef shin,  
Potato, garlic, mustard  
£15.75*

*Roasted Greenstraight™ scallops,  
Xo sauce, passion fruit, sesame  
(hand dived on a single breath)  
£26.50*

*Should you have any form of food allergies, please inform the front of the house manager.  
Please note that all ingredients are handled in the same kitchen &  
we cannot guarantee our dishes to be 100% allergen free.  
Whilst we take care our food may contain, shell, shot, bone, nuts, seeds*

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## MAIN COURSES

*Veal fillet, sweetbread,  
BBQ celeriac, onion, truffle  
£27.85*

*Fish of the day,  
Turnips, pear, artichoke,  
chicken jus  
£ market price*

*South Downs venison,  
Flax seeds, quince, beetroot  
( recommended pink )  
£28.95*

*Wild turbot fillet,  
crab, spinach  
curried lentils,  
£45.00*

*Australian Wagyu Sirloin 130g £49.00  
Japanese A5 Kobe Beef 120g £77.00  
Australian Wagyu Fillet 130g £67.00  
Australian Wagyu Tomahawk 1kg £160  
( all recommended medium rare)*

*Served with: glazed swede, spiced roasted carrot, carrot gel, swede puree*

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## DESSERTS

*Blackberry Alaska,  
Lovage ice cream, cherry*  
£12.85

*36's SNICKiss  
Peanut, chocolate, caramel*  
£13.50

*Bergamot, passion fruit, mango,  
(to share)*  
£24.85

*Coconut panna cotta, caramel,  
date & rum raisin, pineapple*  
£12.75

*Selection of artisan cheeses*  
*4 cheeses @ £15.50*  
*6 cheeses @ £19.50*  
*8 cheeses @ £26.00*

## COFFEE & TEA

served with sweet treats  
£4.75

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## TEA

*English Breakfast | Earl Grey | Fresh Mint | Peppermint |  
Green Tea | Jasmine Tea | Lemon & Ginger | Moroccan Mint Tea |  
Chamomile | Assam | Lapsang Souchong | Blackberry & blueberry |  
Raspberry & strawberry | Orange, cinnamon & cloves |  
Rooibos with manuka honey*

## COFFEE

Artisan Coffee “Blue Monday”  
Cappuccino, espresso, latte, americano,  
flat white, hot chocolate, iced coffee

Irish Coffee / Liqueur Coffee

## DESSERT WINE & PORT BY THE GLASS

Coteaux du Layon 2006, Carte D’Or Domaine des Baumard (125ml)  
£12.50

Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (125ml)  
£9.75

Taylor’s 10 Year Old Tawny port (75 ml)  
£8.95

Churchill’s Reserve Port (75ml)  
£6.95

## AFTER DINNER COCKTAILS £9.5

### **Espresso Martini**

Vodka, espresso, coffee liqueur

### **Boozy Apple**

Zubrowka vodka, caramel, apple

### **Negroni**

Gin, Vermouth, Campari

### **Mudslide**

Baileys, Kahlúa, Vodka, Cream