

A LA CARTE

| minimum of two courses |

STARTERS

*Smoked eel & potato,
Apple gel, horseradish, unagi*

£11.50

*Cornish red mullet, elderflower,
Cockles, trout roe*

£16.85

*Braised beef cheek
Liquorice onion, parsley root,
Dorset snails*

£15.75

*Roasted Greenstraight™ scallops,
Korean bbq pork belly, plum, parsnip*

(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. Our menu descriptions do not include all ingredients.*

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MAIN COURSES

*Duck breast, roast duck liver,
Chicory orange marmalade,
Blood orange
£28.85*

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

*South Downs venison,
Flax seeds, quince, beetroot
(recommended pink)
£29.95*

*Wild turbot fillet,
Crab, spinach
Curried lentils,
£ market price*

*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)
£13.95

Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (125ml)
£11.50

Taylor’s 10 Year Old Tawny port (75 ml)
£9.95

Churchill’s Reserve Port (75ml)
£7.95

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