



A LA CARTE

Aperitifs

GALVIN CHAMPAGNE 125 ML – 16

Well balanced, fresh and lively with aromas of pear, greengages and citrus fruits

SYMPHONIE, CHÂTEAU SAINT-MARGUERITE

125ML – 9.75 175ML – 13.7 250ML 19.5

Floral & delicate Cotes du Provence rosé, aromas of white peach & sharp citrus

Appetisers

Gordial Olives 5.5 | Rosemary Focaccia 5.5 | Padron Pepper & Sea Salt 5.5
Maldon Oyster, Pickled Green Apple 4.5 Each
Brioche Soldier, Anchovy & Lardo 6.5

Starters

Cured Hampshire Trout, Cantaloupe Melon Dressing 13
Andalusian Gazpacho, Sea Bream Tartare & Local Saffron 15
Charentais, Water & Honey Dew Melon, Parma Ham, Honey & Mustard Dill Dressing 10
Suffolk Chicken & Ham Hock Terrine, Fig Chutney & Toasted Sourdough 13
Italian Courgette Escabeche Salad, Barrel Aged Feta & Pine Nuts 12 (V)
English Burrata, Isle of White Tomato & Wild Rocket 12 (V)

Main Courses

Dorset Crab Linguine, Garlic, Nduja & Fresh Herbs 30
Seared Cornish Halibut, Samphire & Dashi Beurre Blanc 34
Miso Glazed Aubergine, Seaweed Tartare & Watercress (V) 19
Suffolk Dingley Dell Pork Chop, Rose Harissa & Kalamata Olives 25
Grilled 10oz Aged Beef Rib Eye Steak, Peppercorn Sauce 38

To Share

Grilled 28oz Dedham Vale Beef T-Bone Steak, Roasted Bone Marrow Jus 55 per person
Catch of the Day – Please Ask a Member of Staff for Prices and Availability

Side Orders

Garlic Crushed Potato, Salsa Verde 6.5 | French Fries 6 | Fine Beans & Crispy Shallots 6.5
Summer Leaf Salad 6 | Glazed Tropea Onion 7

Dessert

Tiptree Strawberry Eton Mess 9
Fior di latte ice cream, macerated Kent cherries 9
Basque cheesecake, miso & peach caramel, matcha ice cream 10
Baron Bigod Cheese, truffled Green Man honey 11.5
Dark chocolate mousse, hazelnut praline 10

Please let the manager know of any allergies or dietary requirements

A discretionary service charge of 12.5% will be added to your bill