



A LA CARTE

Aperitifs

GALVIN CHAMPAGNE

125ML – 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 with peach & sharp citrus aromas

Appetisers

- Maldon oyster, pickled green apple 4.5 each
- Gordal olives 5.5 | Rosemary focaccia 5.5 | Padron peppers & sea salt 5.5
- Brioche soldier, anchovy & lardo 6.5

Starters

- Jerusalem artichoke velouté, smoked haddock rillettes, bottarga 14
- Italian courgette escabeche salad, barrel aged feta & pine nuts 12 (V)
- Suffolk chicken & ham hock terrine, black garlic aioli, toasted sourdough 13
- English burrata, honey roasted fig, aged balsamic vinegar 12 (V)
- Cured Hampshire trout, bergamot dressing, horseradish 13
- Cured beef carpaccio, parmesan, black truffle 14

Mains

- Dorset crab linguine, garlic & nduja 30
- Cornish halibut, wild mushroom, dashi beurre blanc 38
- Grilled 10oz aged beef rib eye steak, French fries & peppercorn sauce 38
- Suffolk Dingley Dell pork chop, rose harissa, radicchio 25
- BBQ cauliflower steak, cavolo nero, autumn truffle 23 (V)

To share

- Chateaubriand for two, Bordelaise sauce 48 per person
- Catch of the day – please ask a team member for prices & availability

Side orders (V)

- Autum leaf salad 6 | Crispy garlic potato, salsa verde 6.5
- Roasted cabbage, Colston Basset stilton, crispy shallots 6.5
- Tenderstem broccoli & romesco 7 | Fine beans 6 | French fries 6

Dessert

- Dark chocolate mousse, stout, hazelnut praline 10 (V)
- Fior di latte ice cream, nutty granola, macerated blackberries 9 (V)
- Basque cheesecake, miso & apple caramel, white chocolate 10 (V)
- Baron Bigod, poached pear, truffled Green Man honey 11.5 (V)
- Tiptree strawberry Eton mess 9 (V)

Please let the manager know of any allergies or dietary requirements

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