



Snacks

Noccerella olives (GF, VG)	£5
Smoked almonds (N, VG)	£4
Bread, whipped brown butter, honey (D,V)	£6
Comté & Marmite palmiers (D,V)	£8
Le Flamant gildas (D)	£7
Gordal olive hummus, crispy chickpeas, pickles, flatbreads (S, VG)	£8

Small Plates

Calcot farm bresaola, fennel salami, pickled chillis	£12
Chilli & honey glazed venison skewer, kohlrabi remoulade (E, GF)	£14
Chalk springs trout, sesame cracker, pickled grapes, smoked dulce mayo (D,S,E)	£14
Roast aubergine, cumin & lemon ricotta, walnut, pomegranate, bread crisp (D,V)	£12
Prawn, chilli & lime leaf croquettes, lobster aioli, sesame seeds (SH, D, S)	£12

Larger Plates

Brill, chorizo crumb, cannellini beans, parsley velouté (D)	£30
Pork fillet, roasted cauliflower puree, brassicas, port sauce (D,GF)	£28
Freekeh risotto, bbq king oyster mushroom, parsley gremolata, baby onion (D,V)	£22
Sirloin 'on the bone' crispy potatoes, sauce Bordelaise- to share (D,GF)	£80

Sides

Bbq tenderstem, hazelnut dressing, twineham grange (N,D,V)	£7
Confit garlic & herb potatoes (VG)	£7

GF-gluten free, VG-Vegan, V-Vegetarian, S-Sesame, N-nuts, E-Eggs,
SH-shellfish, D-Dairy

Please make a member of staff aware of any allergies
An optional service 13.5% charge will be added to your bill