



June 2022

2 courses for 28 or 3 courses 34

Brickmakers Bloody Mary 8.5

Coates & Seely Britagne Brut 125ml 9.5

For The Table

Nocellara green olives 4

House baked bread, Ampersand cultured butter (v) 1.5 per person

Starter

Pine cured River Test trout, trout roe, soused cucumber, seaweed mustard

Isle of Wight tomatoes, elderflower, ragstone curd, woodruff, chive (v)

Cornish torched mackerel, pickled nori yogurt-green chilli, granny smith

Cotswold white chicken terrine, broad bean, piccalilli, Melba toast

Beef fat brioche, alt-aged Dartmoor beef, black mustard, pickled onion

Main

Salt-aged roast sirloin of Dexter beef, horseradish sauce

Norfolk black chicken, lemon, garlic

Loin of Tamworth pork, apple sauce, crackling

Spinach & roasted summer squash wellington, shallot & balsamic gravy (v)

All our roasts come properly garnished. Please ask for extra complimentary roast potatoes & vegetables

Pan-roasted Cornish sea trout, pickled samphire, Asian greens, seaweed, beurre blanc

Risotto of broad bean, garden pea, rocket, parmesan, woodruff oil (v)

Side

Cauliflower cheese 5

Dessert

Roasted vanilla Panacotta, rose, Kentish strawberry, jersey cream

Milk chocolate delice, sea salt, vanilla ice-cream

Coffee, smoked vanilla, Mascarpone Pedro Ximenez, biscuit

Lemon posset, elderflower, biscuit, white currant

Ice cream and sorbet

British cheeses, water biscuits, chutney 11

Oglesfield, Blue Monday, Rosary Ash Goats

Warre's Otima 10yr Tawny Port 100ml 6.5

Our dishes may contain nuts and seeds. Please inform us if you have any dietary requirements.
Allergen information is available upon request. Please ask a member of our team for more information.
Our meat is sourced from the best farms in the UK and is butchered on site. Game may contain shot.
Our fish is sustainably caught off the south coast from day boats.
A discretionary service charge will be added to your bill.