

Starters

Homemade soup of the day (V) (GF)

Please ask for today's soup

Soya soured Mackerel fillet

Apple jelly, baby beets, avocado puree

Mushrooms on toast (V)

Local goats cheese and olive tuille

Duck liver parfait

Cider jelly, radish & micro celery salad, toasted sour dough

Smoked salmon rilette

Tiger prawn fritter, avocado & pea puree lime gel

Smoked ham hock terrine

Pea puree, pickle quail egg, broad beans & carrot

The majority of our dishes can be prepared for any allergies, please speak with a member of staff. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details. A discretionary 12.5% service charge will be added to your bill.

Please note that this menu is a sample only. Menus are changed regularly to reflect the seasons.

Main Courses

Pan roasted chicken breast

Baby leeks, turnips & fondant potato

Whisky glazed slow cooked Shin of Beef

Fondant roots, garlic mash, celeriac puree

Pan roasted Gressingham Duck Breast

Soya glazed roots & fruits, hoisin spring roll, plum & ginger puree.

South coast Cod fillet

Butternut squash and carrot fondant with chorizo foam

Roasted Fillet Sea trout

Broccoli purée, dauphine potatoes, lemon & parsley foam

Summer courgette ball (V)

Roasted & Stuffed with Adzuki & Mung bean Cassoulet
Heirloom tomato coulis & lemon gel

**Our steaks are served with triple cooked chips, grilled Portobello mushroom,
Caramelised onion & confit plum tomato.
Choose from blue cheese or peppercorn sauce.**

8oz Dingley dell pork rib eye steak (GF)

8oz Sirloin steak (GF)

Grass fed, 21 day aged Surrey farm beef

8oz Rib eye steak (GF)

Grass fed, 21 day aged prime Surrey farm beef

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Side Dishes

Beef tomato & onion salad (V)(GF)

Skinny fries (GF)

House salad (V)(GF)

Buttered new potatoes (GF)

Caesar Salad (V)(GF)

Honey spiced carrots (GF)

Spinach sautéed with garlic (GF)

French beans sautéed with bacon (GF)

Purple truffle potatoes (GF)

Tender stem broccoli (GF)

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Desserts

Valrhona chocolate truffle delice

Caramel sea salt sauce

Vanilla pod cheesecake

Mango salsa & passion fruit iced water

Raspberry textures brule

Toasted almond & raspberry sorbet

Glazed lemon tart

Raspberry sorbet

Pina colada mousse

Char grilled Pineapple preserve, Jamaican ginger cake

Pistachio ice cream

Selection of British artisan cheeses

Traditional accompaniments & chutney

Selection of ice creams

Ask your server for today's flavours

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