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## SNACKS

Treacle & oat soda bread, whipped butter, bacon crumb	6	Orange, garlic & oregano olives (ve) (df) (gf)	7	Padron peppers, dashi emulsion (ve)	7	Smoked Ashmore cheese croquette, chilli emulsion (v)	3ea
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## STARTERS

Cured duck breast, dressed spring leaves, rhubarb, blood orange (gf)	14
Crispy cauliflower, cauliflower couscous, hot honey, yoghurt (gf) (v) (ve on request)	13
Harissa lamb taco, chimichurri, shallot, lime crème fraîche, Tabasco emulsion (gf) (df on request)	14
Smoked haddock tart, sweet leeks, Lyonnaise onions, baked hollandaise	15
Grilled monkfish tail, lobster jus, bitter leaves, samphire, smoked almond (gf) (df on request)	16

## MAINS

Grilled hispi cabbage, blue cheese, pickled walnut, candied walnut, pickled brassicas, crispy cavolo nero (gf on request) (ve on request)	28
Kentish lamb loin & crispy lamb leg, wild garlic, kale, feta, jus (gf)	35
Grilled East Coast gurnard, parsley, lemon, heritage grains	32
Pork schnitzel, whipped cod's roe, chervil & rocket, burnt butter & lemon	31
Leek, potato & Ashmore cheese pithivier, roasted heritage carrots, jus (v) (ve alternative on request)	28

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## FROM THE EMBERS

Grilled sea bream, charred lime, butter & chive sauce (gf)	37	Whole or half corn fed spatchcock chicken, charred lemon, thyme butter sauce (gf)	34 / 62	30 day dry aged Porterhouse steak, Bordelaise sauce, seasonal salad (note, this dish can take up to 45 mins)	100
				<u>Sauces</u> Béarnaise / Peppercorn / Blue Cheese	4

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## SIDES

Mash potato, pickles, bacon crumb (gf) (v on request)	8	Crispy potatoes, garlic & herb salt (gf) (ve)	7	Hot honey glazed heritage carrots, Old Winchester cheese (gf) (v) (df on request)	8	Seasonal greens, burnt butter dressing (gf) (ve/df on request)	7
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We buy from local producers and source the best of British. Your wellbeing is important to us, so please speak with a member of our team about allergens / dietary requirements.

(v) Vegetarian / (ve) Vegan / (gf) Gluten Free / (df) Dairy Free

We hope you enjoyed our food and service. We add a discretionary 12.5% service charge to your bill but if you are not happy please don't pay it and let us know if there is anything we can do better.