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## SNACKS

Skillet-baked brioche, onion and thyme glaze, butter, smoked salt	6 / 8
Orange, garlic & oregano olives (ve) (df) (gf)	7
Padron peppers, dashi emulsion (ve)	7
Smoked Ashmore cheese croquette, chilli emulsion (v)	3ea
Potato hash, whipped smoked cod roe, lemon zest	3ea

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## STARTERS

Cured duck breast, dressed spring leaves, rhubarb, blood orange (gf)	15
Crispy cauliflower, cauliflower couscous, hot honey, yoghurt (v) (ve/gf on request)	14
Harissa lamb taco, chimichurri, shallot, lime crème fraîche, Tabasco emulsion (gf)(df on request)	15
Smoked haddock tart, sweet leeks, Lyonnaise onions, baked hollandaise	16
Grilled monkfish tail, lobster jus, bitter leaves, samphire, smoked almond (gf) (df on request)	17

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## MAINS

Spinach and ricotta tortelloni, English asparagus, white asparagus velouté, toasted pine nuts (v) (ve on request)	30
Lion's Mane schnitzel, cauliflower, blue cheese, buffalo sauce (v)	31
Corn-fed chicken Caesar salad, Burford Brown egg, brioche croutons, crispy pancetta, Old Winchester, fried anchovies (gf on request)	29
Kentish lamb loin & crispy lamb leg, wild garlic, kale, feta, jus (gf)	34
South coast skate wing, mussels, chard, fennel & tomato, olive butter sauce (gf)	36

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## FROM THE EMBERS

Grilled sea bream, charred lime, butter & chive sauce (gf)	37
Half corn fed spatchcock chicken, charred lemon, thyme butter sauce (gf)	34
Grilled Mangalitsa pork chop: fresh radish, apple sauce (gf/df on request)	32
30 day dry aged 1kg Porterhouse steak, Bordelaise sauce, seasonal salad (note, this dish can take up to 45 mins) (gf)	100
Béarnaise / Peppercorn / Blue Cheese	4ea

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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, feta 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.