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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

Lamb sausage, fig, labneh, hot honey, nettle and chickpea dukkah (gf)	15
Crispy cauliflower, cauliflower couscous, hot honey, yoghurt (v) (ve/gf*)	14
Harissa lamb taco, chimichurri, shallot, lime crème fraîche, Tabasco emulsion (gf)(df*)	15
White crab tart, brown crab emulsion, pickles, fresh fennel and seaweed	17
Grilled monkfish tail, lobster jus, bitter leaves, samphire, smoked almond (gf) (df*)	17

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## MAINS

Spinach and ricotta tortelloni, English asparagus, white asparagus velouté, toasted pine nuts (v) (ve*)	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*)	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*)	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*)	8
Crispy potatoes, garlic & herb salt (gf) (ve)	7
Hot honey glazed heritage carrots, feta cheese (gf) (v) (df*)	8
Seasonal greens, burnt butter dressing (gf) (ve/df*)	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.

\*We can alter this dish on request