



## 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) (gf) 7

Smoked Ashmore cheese croquette, chilli emulsion (v) 3ea

Potato hash, whipped smoked cod roe, lemon zest 3ea

## Starters

Harissa lamb taco, chimichurri, shallot, lime crème fraîche, Tabasco emulsion (gf\*) (df\*) 15

Nutbourne tomatoes, burrata, focaccia, garlic and anchovy, basil (gf\*) (ve\*) 14

White crab tart, brown crab emulsion, pickles, fresh fennel and seaweed 17

Lamb sausage, fig, labneh, hot honey, nettle and chickpea dukkah (gf) 15

Scallop ceviche, grapefruit, Kentish rapeseed, chilli, crispy seaweed (gf\*) (df) 16

## Roasts

Our meat is sourced from Longcroft & Old, a renowned butcher known for collaborating directly with farmers to provide the highest quality cuts. All meats are fire-cooked to enhance their natural flavour. Each roast is served with crispy roasted potatoes, glazed carrot, Yorkshire pudding, seasonal greens, and rich gravy

Rare roasted beef with horseradish cream (gf\*) 31

Rolled Longland Farm lamb leg with mint sauce (gf\*) 29

Smoked Ashmore & potato pithivier pie (v) (ve alternative on request) 27

**Add roasted cauliflower cheese 6**

## Mains

Grilled sea bream, charred lime, butter & chive sauce (gf) 37

Grilled pork chop: fresh radish, leek, broccoli, apple sauce (gf\*, df\*) 35

Goat's cheese agnolotti, baby fennel, fresh beans, watercress sauce (v)(ve\*)(df\*) 30

Lion's Mane schnitzel, turnip, blue cheese, buffalo sauce (v) 30

Corn-fed chicken Caesar salad, Burford Brown egg, pancetta, Old Winchester, anchovies (gf\*) 29

## 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

Pesto dressed salad leaves, radish, turnip (gf) (v) (ve\*) 7

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