

A LA CARTE

SMALL PLATES

FRIED ONION FOCACCIA, SUMMER HERB BUTTER, SMOKED MUSHROOM PARFAIT (V)	7.5
HERITAGE NEW POTATOES, CRISPY SPRING ONION, CHICKEN BUTTER SAUCE, PARMESAN CRACKLING	11
CORONATION STUFFED BONELESS CHICKEN WINGS, GOOSEBERRY HOT SAUCE	10
BBQ HEN OF THE WOODS MUSHROOM, TAHINI YOGHURT PUFFED BARLEY (VE)	11
SHORT HORN BEEF TARTARE, BURGER SAUCE, SMOKED CONFIT YOLK, BEEF FAT PRINGLES	17
WOOD FIRED MACKEREL, BARBECUED POTATO SALAD, GOOSEBERRY SAUCE VIERGE, SUMMER HERBS	9
BEETROOT "PAPPARDELLE", VEGAN FETA, BLACK OLIVE & PINE NUT GRANOLA (VE)	12
ISLE OF WIGHT TOMATOES, FERMENTED CHILLI GLAZED STRACCIATELLA, CRISPY ONION DRESSING (V)	14

LARGER PLATES

PASTRAMI OX CHEEK, BEEF FAT ROSTI, CELERIAC KRAUT, GHERKIN KETCHUP	17
BUTTER ROASTED BRILL, PROSECCO SCRAPS, BBQ PEAS, CAPER & ROASTED BONE SAUCE	19
42 DAY AGED STRIPLOIN OF BEEF, "TRUFFLE JACKET POTATO", OLD WINCHESTER, BORDELAISE SAUCE	22
TRIPLE COOKED JERUSALEM ARTICHOKES, FRIED CAULIFLOWER MUSHROOM, AJO BLANCO (N) (VE)	18
HOT SMOKED SEA TROUT, CHICORY, TROUT ROE BUTTER SAUCE, SAGE & POTATO DUMPLING	20
GRILLED DUCK BREAST, HOISIN GLAZED LEG, SEARED WATERMELON, SPRING ONION EMULSION	22
DRY AGED SMASHED PATTY BURGER, LIQUID CHEESE, HOUSE PICKLES, BEEF FAT BRIOCHE BUN, ROSTI CHIPS	22

SNACKS

KOREAN FRIED CHICKEN, KIMCHI CUCUMBER	6
CURED SEA TROUT & NORI TART, FENNEL POLLEN CREAM, LEMON VERBENA	6
TRUFFLE & BLACK PEPPER POTATO CHURROS, SMOKED CAESAR DRESSING (V)	7
CRISP JERUSALEM ARTICHOKE, PICKLED HAZELNUT, SORREL EMULSION (N) (VE)	5

OYSTERS

MIGONETTE, LEMON, HOT SAUCE	4
GOOSEBERRY SAUCE VIERGE	4
VERDITA GRANITA, SMOKED PINEAPPLE	4
(FOR 6 OYSTERS 20)	

SIDES

POTATOES SALARDAISES (V)	5
GRILLED BABY GEM, HONEY & MUSTARD GLAZE (V)	5
SMOKED CAESAR SALAD (V)	5
FINE BEANS, GARLIC & CAPER DRESSING (V)	5
HOUSE FRIES (V)	5