

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

MANGO GLAZED PORK BELLY, CRISPY EGG YOLK, CANDIED JALAPENO	18
BUTTER ROASTED BRILL, PROSECCO SCRAPS, BBQ PEAS, CAPER & ROASTED BONE SAUCE	19
42 DAY AGED STRIPLOIN OF BEEF, TRUFFLED POTATO, CHARRED BROCCOLI, BORDELAISE SAUCE	22
PASTRAMI SPICED CELERIAC, DEEP FRIED PICKLES, DILL & WHITE BEAN PUREE (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
UMAMI CRACKERS, FENNEL SEED RANCH DRESSING (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
GRILLED HISPI CABBAGE, ROASTED GARLIC & CAPER DRESSING (VE)	6
HOUSE FRIES (V)	5

We cater for all allergens please speak to the team before ordering.