



## CHEF'S CHOICE MENU

*2 courses for 35 or 3 courses for 40. Includes a glass of Prosecco.*

*Available Monday-Friday until 6.30pm & all day Saturday*

### STARTERS

Charred Cornish mackerel, gooseberry, fennel, mustard seeds, buttermilk

BBQ squid, seashore vegetables, orzo, preserved lemon, ink

Summer vegetable fritto misto, olive tapenade, basil emulsion / vg

### MAINS

*8oz Flat iron, triple cooked chips, watercress, beef fat bearnaise*

*Upgrade to sirloin / 10 supplement*

*Chalk stream trout, gem lettuce, lovage, cider*

*Violet artichokes, courgette, feta, heirloom tomatoes, hazelnuts / vg*

### SIDES

*Triple cooked chips, bonito seasoning / 6.5 supplement*

*Heirloom tomatoes, wild garlic capers, pickled dulse / vg / 6.5 supplement*

*Curly kale, anchovy gremolata / 7 supplement*

### DESSERT

*Milk chocolate torte, dark rum, brown butter ice cream*

*Iced raspberry parfait, pistachio & mint / vg*

*Tunworth, port reduction, grapes celery crackers, celery / 5 supplement*

*Sample menu only. Please ask on the day for the current menu.  
Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.  
An adult's recommended daily allowance is (2000 Kcal)*

(v) Vegetarian    (vg) Vegan    (vea) Vegan available