



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

Cornish mackerel, apple, cucumber, oyster mayonnaise, caviar

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

Heritage squash, whipped feta, black fig, hazelnuts / vg

MAINS

8oz flat iron, triple cooked chips, beef fat bearnaise

Upgrade to sirloin / 10 supplement

Chalk stream trout, mussels, gem lettuce, girolles, lovage, cider

Roasted king oyster mushrooms, grelot onions, panisse, tarragon, truffle / vg

SIDES

Triple cooked chips, bonito seasoning / 6.5 supplement

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

Tenderstem broccoli, capers, chilli / vg / 6.5 supplement

DESSERT

Vanilla cheesecake, plum & gin sorbet

Blackberry pavlova, blackberry liqueur, almonds / 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