



## P R E - T H E A T R E M E N U

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

*Available Monday-Friday 5-6.30pm & all day Saturday*

### S T A R T E R S

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

Cuttlefish croquettes, preserved lemon, bonito

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

### M A I N S

*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*

### S I D E S

Triple cooked chips, bonito seasoning / 6.5 supplement

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

Rainbow chard, anchovy gremolata / 7 supplement

### D E S S E R T

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