**STARTERS**

Gin cured salmon

*cucumber sorbet, wasabi,*

*compressed cucumber* **15**

Pan-seared scallops

*chicken wing croquette, braised leek,*

*prune and whiskey purée* **19**

Smoked butter bean bruschetta

*tomato and coriander salsa* **9**

Cauliflower soup,

*truffle wild mushrooms, homemade bread* **8**

Wild boar ragu

*Parmesan polenta* **12**

**MAIN COURSES**

**NIBBLES**

Nocellara olives **4.5**

Lemon and coriander hummus, *music paper***5**

Homemade bread, *truffle and honey butter, olive oil and aged balsamic* **4.5**

Tempura baby squid, *sweet chilli* **5**

Garlic prawns, *aioli* **6**

“Pickwick Pie” (beef and red wine)

*creamy mashed potato, root vegetables* **21**

“Today’s Catch” (wild bass **28 or** cod **26**)

*potato terrine, nori powder, caviar, samphire, Champagne sauce, truffle and cauliflower purée*

Corn-fed chicken

*potato rosti, fine beans*

*black garlic purée, peppercorn sauce* **28**

Surrey Farm beef (10oz sirloin **34** **or** 10oz ribeye **38**)

*triple cooked chips, wild mushrooms,*

*onion ring, Café de Paris butter*

**Recommended half bottle**

‘Chateau Des Antonins’, Bordeaux Superiéur, France

*smooth, rich, robust, Merlot and Cabernet Sauvignon blend* **15**

Barbary duck (breast and confit leg croquette)

*fondant potato, rainbow chard,*

*port and blackberry sauce* **38**

Beer battered haddock

*triple cooked chips, pea pur**ée, tartare sauce* **19**

Potato terrine

*pan-roasted sprouts, wild mushrooms,*

*romanesco, herb pesto* **18**

**SIDES**

Triple cooked chips **4**

Fine beans, *roasted hazelnuts* **5**

“Posh chips”, *truffle oil, Parmesan* **5.5**

Honey roasted carrots and parsnips **5**

Creamy mashed potato **4.5**

House salad **5**