**STARTERS**

Gin cured salmon

*cucumber sorbet, wasabi,*

*compressed cucumber* **15**

Pan-seared scallops

*chicken wing croquette, baby 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**

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

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

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

Garlic prawns, *aioli* **6**

Roast loin of Surrey Farm beef

*roast potatoes, Yorkshire pudding, vegetables* **22**

***add cauliflower cheese*** **£4**

Roast chicken breast,

*roast potatoes, Yorkshire pudding, vegetables* **19**

***add cauliflower cheese*** **£4**

Roast loin of free-range pork

*roast potatoes, Yorkshire pudding, vegetables* **19**

***add cauliflower cheese*** **£4**

Wild mushroom, spinach, leek, and brie roulade

*roast potatoes, Yorkshire pudding, vegetables* **17**

***add cauliflower cheese*** **£4**

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

*potato terrine, nori powder, caviar, samphire, Champagne sauce, lemon and salsify purée*

Beer battered haddock

*triple cooked chips, pea purée, warm tartare* **19**

**SIDES**

Roast potatoes **4**

Triple cooked chips **4**

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

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

Honey roasted carrots and parsnips **5**

Yorkshire pudding **2**

House salad **5**