



Blood Orange Margarita (*Tequila, Cointreau, blood orange*) 11
Blood Orange Cooler (*Blood orange, lemon, sugar, soda*) 6

STARTERS

Pork belly
black pudding bonbon,
black garlic, date and apple ketchup,
truffle and celeriac remoulade 13

Chilled avocado and lemon soup
confit garlic oil, homemade bread 8

Poached seatrout
compressed cucumber, watermelon,
oyster mayonnaise, caviar 12

Pan-seared scallops
lemon and salsify purée, pancetta broth 19

Aubergine and lemon pâté
caponata, green olive purée, crostini 9

Shetland mussels
leeks, cider 10 / 19

MAIN COURSES

“Pickwick Pie” (steak and ale)
creamy mashed potato, root vegetables 20

Whole lemon sole 20 or Fillet of monkfish 36
saffron poached potatoes, pancetta,
peas, English asparagus, salsa verde

Organic Cotswold chicken (breast and leg)
dauphine potato, spinach purée, fine beans,
baby turnip, crispy skin 28

Aged Surrey Farm beef
10oz sirloin 34 / 10oz ribeye 38
triple cooked chips, onion ring,
marmite butter, mushroom

Local lamb rump
gratin potato, asparagus, roscoff onion,
pea purée, red wine sauce 38

Beer battered haddock
triple cooked chips, pea purée, tartare sauce 17

Romano peppers
sesame and lime leaf panko crumb, lemon feta,
tomatoes, asparagus 18

SIDES

Triple cooked chips 4

Fine beans, *roasted hazelnuts* 5

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

English peas, *pancetta, crème fraîche* 5

Creamy mashed potato 4.5

House salad 5

NIBBLES

Nocellara olives 4.5

Okra fries, *harissa ketchup* 5

Tempura baby squid, *sweet chilli* 5

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

Red pepper hummus, *crostini* 5

Garlic prawns, *aioli* 6