



Glass of Rathfinny Classic Cuvée sparkling, Sussex 15
Glass of Wild Life Botanicals sparkling rosé (non-alcoholic) 7

STARTERS

Crab linguini
chilli, coriander, lime 14 / 28

Ham hock terrine
crostini, piccalilli 14

Cannellini beans braised in organic olive oil
Parmesan, char-grilled focaccia 11

Goat's cheese
figs, toasted almonds, hot honey 13

Pan-seared scallops
artichokes, Parmesan, Parma ham, aged olive oil 23

Gazpacho
homemade bread 9

MAIN COURSES

"The Pickwick Pie" (chicken, ham hock, tarragon)
creamy mashed potato, honey glazed carrots and parsnips 25

Cod fillet
crushed jersey royals, samphire,
tomato butter sauce 32

Loomswood Farm duck breast
leg meat croquette, potato terrine, fine beans,
Earl Grey gooseberries 38

Surrey Farm beef sirloin
flat mushroom, tomatoes, onion ring, peppercorn sauce 38

Beer battered haddock
triple cooked chips, pea purée, tartare sauce 19

Pot-roasted cauliflower
black garlic aioli, confit shallot,
golden raisins, sunflower seeds 18

SIDES

House salad 5

Runner beans, thyme butter 7

"Posh chips", truffle oil, Parmesan 7

Courgettes, lemon, mint and garlic 7

Char-grilled tenderstem broccoli, salsa verde 7

Garlic and herb buttered Jersey Royals 7

Petit pois, crème fraîche, pancetta 7

Triple cooked chips 6

NIBBLES

Nocerella olives 5

Beef taco, tomato and coriander salsa 3 each

Coconut and sesame tempura prawns, soy and honey dip 8

Homemade bread, truffle and honey butter, olive oil and aged balsamic vinegar 6

Tempura gherkins, sweet chilli mayonnaise 6

SALADS

Beetroot-cured salmon salad
pink grapefruit, orange, lemon, lime 12 / 24

Crispy Moroccan lamb salad
pomegranate, grilled peaches, mint dressing 14 / 28

Smoked mackerel panzanella salad
tomato, onion, cucumber, croutons 9 / 18