



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

STARTERS

Pan-seared scallops

artichokes, Parmesan, Parma ham, aged olive oil 23

Leek vinaigrette

dijon and egg dressing, sourdough croutons, gruyère 14

Cannellini beans braised in organic olive oil

Parmesan, char-grilled focaccia 11

Waldorf salad

blue cheese and pickled walnut bon bon 11

Leek and potato soup

homemade bread 9

Salmon ravioli

bouillabaisse sauce 13

Venison ragu

pappardelle, Parmesan 14

SUNDAY ROASTS

roast potatoes, Yorkshire pudding and vegetables

add cauliflower cheese 5.5

Surrey Farm beef sirloin 26

Mushroom, spinach, butternut squash and blue cheese roulade 19

Free-range local pork loin 23

Chicken supreme 23

Local venison 26

~

Seat trout fillet

gnocchi, kale, lemon and hazelnut pesto,
trompettes, chanterelles, girolles 34

Beer battered haddock

triple cooked chips, pea purée, warm tartare 19

SIDES

Roast potatoes 5

Yorkshire pudding 2

“Posh chips”, truffle oil, Parmesan 7

Courgettes, lemon, mint and garlic 7

Confit hispi cabbage, crispy onions, pancetta, apple ketchup 8

Sautéed Jerusalem artichokes, kale pesto 7

Petit pois, crème fraiche, pancetta 7

Triple cooked chips 6

House salad 5

NIBBLES

Nocellara olives 5

Mushroom arancini, salsa verde 3 each

Homemade bread roll, truffle and honey butter 3 each

Coconut and sesame tempura prawns, soy and honey dip 8

Tempura gherkins, sweet chilli mayonnaise 6

Duck spring roll, satay sauce 3 each