
aperitif

APEROL SPRITZ Prosecco, aperol, soda	7.5	COSMOPOLITAN Vodka, triple sec, cranberry, fresh lime juice	8.5
RHUBARB + BERGAMOT SPRITZ Fresh rhubarb, bergamot, prosecco, soda	7.5	NEGRONI Vermouth, campari, orange	8.5

pre starter

HOMEBAKED BREAD, BUTTERS	1.5		ITALIAN OLIVES	3
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starters

SOUP OF THE DAY (v) See specials (gfo)	5.5	SOUFFLÉ (v) Twice baked cheese soufflé, parmesan cream, truffle, apple	9
CHICKEN LIVER PATE Homebaked brioche, onion chutney, chicken skin butter (gfo)	8	CHICKEN CAESAR Chicken bon bons, charred baby gem, smoked caesar dressing, prosciutto, 30 months aged parmesan	8.5
HADDOCK KEDGEREE ARANCINI Free range poached egg, curried cream leeks, wild garlic oil	9	SMOKED SALMON TARTARE Lemon, caper + shallot, avocado mousse, frisee, sesame cracker (gfo)	9
RISOTTO (v) Wild mushroom, peas, charred cabbage, Barkham blue, truffled honey, parmesan (gf)	8/14	BURRATA + MANDARIN (v) Italian mozzarella, mandarin orange, mint, chilli, pesto, croutons, pistachio (gfo)	8/14

main

FILLET STEAK ROSSINI Duck liver parfait, garlic croute, creamed potato, fine beans, red wine jus (gfo)	28	CAULIFLOWER (v) Grilled cauliflower steak, Israeli cous cous, yoghurt tahini, wild garlic oil, toasted almonds	14
DUCK Duck breast, duck fat potato terrine, red cabbage, carrot + vanilla puree, blood orange sauce (gf)	18.5	FISH + CHIPS Battered haddock, handcut chips, crushed peas, tartare, lemon, pickled onions	15
SEABASS Crushed new potato, spring cabbage + pea fricassee, chive butter sauce, wild garlic oil (gf)	18.5	LAMB Lamb rump, fondant potato, goats cured puree, carrots, grelot onion, minted salsa verde, jus (gfo)	18.5
CHICKEN BALLONTINE Red pepper + spinach mousseline, rosti potato, fine beans, sweet potato puree, wild mushroom jus (gf)	18	PORK BELLY Slowcooked belly, creamed potato, heritage carrot, kale, mustard + white wine cream (gfo)	17.5

BURGER Maple bacon, coastal cheddar, our sauce, pickles, fries, coleslaw (gfo)	14.5
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DRY AGED STEAKS

280g SIRLOIN	24
500g T-BONE	28
225g BAVETTE	16

Handcut chips, shallot, tomato, mushroom

SIDES + SAUCES

CHIPS	3.5	ROCKET SALAD	3.5
MASH	3	CABBAGE + BACON	4
FRIES	3	PEPPERCORN	1.5
TRUFFLE CHIPS	4	BEARNAISE	1.5
SPRING GREENS	3.5	RED WINE JUS	1.5
MAPLE CARROTS	3	ROQUEFORT	1.5