

STARTERS

Langoustine and Mango Tortellini with a Langoustine Bisque	£9.50
Chicken and Bacon Terrine with Sundried Cherry Tomatoes, Wild Garlic and Pickled Spring Vegetables	£8.50
Quail Scotch Egg with Red Onion Marmalade, Mushroom Ketchup and Mixed Leaves	£8.00
Pan fried King Scallops with Pea Puree, Golden Raisins, Scallop Roe Powder and a Vanilla and Pink Peppercorn Dressing	£11.50
Asparagus Panna Cotta with Confit Egg Yolk and Toasted Brioche	£7.95
Smoked Salmon and White Crab Meat Salad with Brown Crab Aioli, Apple and Fennel	£8.50

MAIN COURSE

Loin of Lamb with Pea and Mint Puree, Ratatouille, Bon Bon of Confit Lamb and a Rosemary Jus	£24.95
Confit Pork Belly with a White Bean and Chorizo Cassoulet, Apple Puree and Confit Potatoes	£22.50
Pan fried Sea Trout with Crushed Peas and Langoustine Oil with Samphire Sautéed Potatoes and a Tomato Dressing	£21.50
Lemon Sole and King Scallops, Wrapped in Filo Pastry served with Braised Salsify Roasted in Scallop Roe Power with a Caper, Parsley & Butter Sauce	£26.00
Corn Fed Chicken Breast with a Potato and Vegetable Gratin, Pan Fried Wild Mushrooms, Tarragon Oil and a Red Wine Jus	£21.50
Roasted Red Pepper with a Lentil Ragout and Croquettes of Sweet Potato and Carrot	£19.00

DESSERTS

Chocolate Bavarois with Chocolate Soil and Anglaise	£8.00
Orange Crème brûlée Tart, Blood Orange Sorbet, Pistachio Tuile	£8.00
Rhubarb and Vanilla Mille-Feuille with Rhubarb Ripple Ice Cream and Poached Rhubarb	£8.00
Strawberry and Mint Eton Mess with English Rose Ice Cream	£8.00
Fresh Fruit Platter, Champagne Sorbet	£8.00

ARTISAN CHEESES

Selection of Cheeses, Biscuits, Grapes, Celery, Spiced Fruit Chutney
Choose 3 for £8.75 | 5 for £9.75 | 7 for £14.95

Barkham Blue (V)

An award-winning local Cheese with a rich blue taste, smooth buttery texture with melt-in-the-mouth flavour.

Oxford Blue (V)

A creamy semi-soft blue Cheese first developed in 1994 by Baron Pouget.

Wigmore (V)

Sweet delicate sheep's milk Cheese made by Anne and Andy Wigmore, Reading, Berkshire.

Rosary Ash (V)

Light and zesty goats' milk log made in the village of Landford in Wiltshire, rolled in Ash.

Waterloo (V)

A mould-ripened soft Cheese which is runny, buttery and lightly salty towards the outside, with a firmer consistency and more acidic flavour towards the centre.

Spewood (V)

A hard-pressed Cheese made from unpasteurised ewes' milk, fully matured for six months with a natural rind. Well-developed nutty flavour similar to Parmesan.

Tunworth

Award-winning Cheese with a long-lasting nutty and sweet milky flavour.

All prices include VAT | (V) Vegetarian | (N) Nuts

For any specific dietary requirements or allergies please ask a team member.

A 10% service charge will be applied to your bill.

