

## STARTERS

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| Homemade Soup of the Day (V)  | £7.00  |
| Tempura, Red Radish, Mange Tout, Pea Shoot (V)                                    | £6.50  |
| King Scallops, Pea & Sage Puree, Pancetta Crisp                                   | £11.50 |
| Confit Duck Terrine with a Madeira Jelly, Apricot Chutney & an Orange Gel         | £8.00  |
| Apple & Walnut Salad on a Chicory Jam Tart with BonBons of Stilton (V)            | £8.00  |
| Salmon Ceviche with a Dill Crème Fraiche and a Vanilla & Pink Peppercorn Dressing | £7.50  |

## MAIN COURSE

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| 6oz Beef Fillet, Mushroom Ketchup, Slow Roasted Tomato, Triple Cooked Chips   | £29.95 |
| Vegetable Anna, Sweet Potato, Celeriac, Courgette & Aubergine with a Rich Tomato & Berlotti Bean Sauce (V)  | £19.00 |
| Truffle Infused Corn-Fed Chicken Supreme, Parmesan Mash Potato, Tarragon Puree, Red Wine Jus  | £21.50 |
| New Season Grouse Pot Roasted, Mash Potato, Butternut Squash Puree, Wild Mushrooms & a Redcurrant Jus   | £26.00 |
| Local Venison Pan Roasted Medium Rare with Duck Fat Confit Potatoes, Braised Savoy & Bacon Cabbage, Roasted Baby Vegetables and Blackberry Puree    | £28.00 |
| South Coast Cod with Mash Potato, Buttered Kale and a Mussel & Vegetable Chowder  | £23.00 |
| Lemon Sole and King Scallops, Wrapped in Filo Pastry served with Braised Salsify Roasted in Scallop Roe Powder with a Caper, Parsley & Butter Sauce | £26.00 |

## DESSERT

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| Chocolate Fondant, Vanilla Pod Ice Cream (V)                                       | £9.00 |
| Mango Cheesecake with Pistachio Sable and Carrot & Ginger Sorbet                   | £8.00 |
| Lemon Crème Brulee with a Poached Pear & Cinnamon Shortbread and Vanilla Ice Cream | £8.00 |
| Chocolate Bavarois with Chocolate Soil and Anglaise                                | £8.00 |
| Fresh Fruit Platter, Champagne Sorbet  | £7.50 |

## ARTISAN CHEESES

Selection of Cheeses, Biscuits, Grapes, Celery, Spiced Fruit Chutney

**Choose 3 for £7.75 | 5 for £9.25 | 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.

### Spenwood (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

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



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