

STARTERS

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

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
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

Lemon Tart, Pistachio Crumble, Orange Gel & Clotted Cream	£8.00
Mango Cheesecake with Pistachio Sable and Carrot & Ginger Sorbet	£8.00
Vanilla Crème Brulee with a Poached Pear & Cinnamon Shortbread and Vanilla Ice Cream	£8.00
Chocolate Bavaois 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 £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.

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.

