

ALL DAY MENU

Bites and Starters

Pork scratchings	6
Pear & orange ketchup	
Heritage beetroot	14
Whipped goat cheese & tarragon	
Sourdough	6
Whipped ceps butter	
Arancini	9
Apple & Pevensey Blue with red onion and chilli aioli	
Celeriac, Parsnip & Corra Linn cheese Velouté	12
Winter Truffle	
Loch Duart salmon rillettes	15
Baguette crisp & dill	
Grilled octopus	19
Romesco & bitter leaves	
Fresh anchovies	11
Garlic & parsley	
Cobble Lane Coppa	11
Grilled sourdough, mustard & house pickles	
Duck Terrine	15
Tarragon Emulsion & grilled sourdough	

Mains

LAND	
Crispy confit Gloucester old pork belly	31
Pomme Anna Pink Lady apple tarte-tatin	
Lake district bavette	33
Olive oil mash, fondue foam, braised Roscoff onion & Madeira jus	
SEA	
Olive oil poached ChalkStream trout	26
Savoy cabbage, wild mushrooms and Douglas fir beurre blanc	
Baked Cornish Hake	29
Mussel and clam cream, samphire & potato	
EARTH	
Fresh handmade linguine	24
Roasted leek, cavolo nero & pecorino	
Smoked Sicilian aubergine	26
Green salsa & nigella seed flatbread	

Allergies or dietary restrictions? Please ask our staff for advice. A 12.5% discretionary service charge will be added to your bill. If you feel the service did not meet expectations, please let us know.

Sides

Crispy pink fir potatoes, confit garlic aioli	6
Buttered heritage carrots & thyme	6
Sprouting broccoli, chilli, garlic & crispy shallots	6
Seasonal salad	5

Desserts

Crème fraîche panna cotta	11
Poached quince lemon balm	
Poached rhubarb caramelised blood orange	11
Caramelised white chocolate crumble with crème anglaise	
Chocolate tonka mousse	10
Thyme shortbread & chantilly cream.	
Hand picked cheeses	18
From 'Neals Yard' with accompaniments.	
Sorbet selection	3 each
Please ask your waiter.	

