

# ALL DAY MENU

## Bites and Starters

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



### LAND

<b>Crispy confit Gloucester old pork belly</b> _____	31
<small>Pomme Anna Pink Lady apple tarte-tartin</small>	

<b>Lake district bavette</b> _____	33
<small>Olive oil mash, fondue foam, braised Roscoff onion &amp; Madeira jus</small>	

### SEA

<b>Olive oil poached ChalkStream trout</b> _____	26
<small>Savoy cabbage, wild mushrooms and Douglas fir beurre blanc</small>	

<b>Baked Cornish Hake</b> _____	29
<small>Mussel and clam cream, samphire &amp; potato</small>	

### EARTH

<b>Fresh handmade linguine</b> _____	24
<small>Roasted leek, cavolo nero &amp; pecorino</small>	

<b>Smoked Sicilian aubergine</b> _____	26
<small>Green salsa &amp; nigella seed flatbread</small>	

## Sides

<b>Crispy pink fir potatoes, confit garlic aioli</b> _____	6
<b>Buttered heritage carrots &amp; thyme</b> _____	6
<b>Sprouting broccoli, chilli, garlic &amp; crispy shallots</b> _____	6
<b>Seasonal salad</b> _____	5

## Desserts

<b>Crème fraiche panna cotta</b> _____	11
<small>Poached quince lemon balm</small>	

<b>Poached rhubarb caramelised blood orange</b> _____	11
<small>Caramelised white chocolate crumble with crème anglaise</small>	

<b>Chocolate tonka mousse</b> _____	10
<small>Thyme shortbread &amp; chantilly cream.</small>	

<b>Hand picked cheeses</b> _____	18
<small>From 'Neals Yard' with accompaniments.</small>	

<b>Sorbet selection</b> _____	3 each
<small>Please ask your waiter.</small>	



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.