

## Prix fixe menu

2-course menu	28
3-course menu	38

## Bites and Starters

### Arancini

Apple & Pevensey Blue with red onion and chilli aioli

### Loch duart salmon rilette

Baquette crisp & dill

### Heritage beetroot

Whipped goat cheese & tarragon

## Mains

### Crispy confit Gloucheter Old Spot pork belly

Pommes Anna & Pink Lady apple tarte Tartin

### Olive oil poached ChalkStream trout

Savoy cabbage, wild mushrooms and Douglas fir beurre blanc

### Fresh handmade linguine

Roasted leek, cavolo nero & pecorino

## Sides

Add on £5

Crispy pink fir potatoes,  
black garlic aioli

Sprouting broccoli, chilli, garlic  
& crispy shallots

Seasonal salad

## Desserts

### Creme fraiche panna cotta

Poached quince lemon balm

### Chocolate tonka mousse

Thyme shortbread & chantilly cream

### Hand picked cheeses

From 'Neals Yard' with accompaniments



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.