



Starters

Devilleed pork belly, black pudding hash. £8.95

Chicken and smoked ham hock ballotine, bacon, celeriac and pearl barley risotto. £8.95

Tandoori spiced fish croquette, red masala sauce, pickled cucumber, coriander. £8.95

Bresaola, Tunworth, medjool dates, chicory, balsamic. £9.95

Mushroom mille feuille, roasted celeriac, madeira sauce. £8.95

Mains

Pan roasted fillet of beef, rösti potato, savoy cabbage, roasted carrots, Jerusalem artichoke purée, red wine jus. £32.95

Lamb shoulder pie, mash, red cabbage, roasted carrot, savoy cabbage, lamb jus. £19.95 (Jug of extra jus £3)

Slow cooked rabbit leg, pommes purée, savoy cabbage and bacon, roasted carrot, tarragon and mustard sauce. £20.95

Roasted chalk stream trout fillet, roasted new potatoes, Spanish pisto, salsa verde. £21.95

Spanish pisto, soft polenta, Manchego, basil dressing, croutons. £17.50

Please inform us before ordering of any allergies or intolerances. Although great care has been taken to remove fish bones and shot, some may still be present.



Desserts

Espresso crème brûlée, chocolate and nut biscotti. £8.50

Apple sponge pudding, apple compote, caramelised apple, vanilla ice cream.
£8.50

Chocolate Guinness cake, butterscotch sauce, malt ice cream. £8.50

Glazed pineapple, chilli and lime syrup, coconut sorbet, coconut tuille. £8.50

Local artisan cheese board £11.50

(Brighton blue, Tunworth, Rosary Goats Cheese, Strongman Cheddar)

Dessert Wines

£/75ml

Chateau la Fage, Monbazillac, 2017, France

£6

Brimming with ripe botrytised fruit, both complex and intense.

Stellar Heaven on Earth Organic, Muscat D'alexandrie, NV, South Africa

£7

Hints of roses, apricots and pine trees, light gold in colour, great with cheese.

Pfeiffer "Classic" Rutherglen Muscat, NV, Australia

£8

A rich and luscious fortified wine which lingers on the palate long after the wine has been enjoyed. TOP GOLD: Australian small winemakers show.

All other digestifs can be found in our drinks folder.