

DINNER

STARTERS

Sea bass, pickled carrots, chilli & shallots	£7.5	Seared Scottish scallop, peas & squid ink	£15
Marinated venison tartar, egg yolk purée, sourdough, sorrel & nasturtium	£9	Roasted cauliflower, spring truffle & Comté gnocchi soup (v)	£7.5
Slow cooked lamb belly fritters & black garlic mayonnaise	£6.5	Salad of pickled heritage beetroots, broad bean & Ossau Iraty (v)	£11
Braised pork & apple, crispy black pudding, pickled onions	£10	Macaroni & smoked mozzarella (v)	£11

MAINS

Smoked turnip, courgette, celery & spelotto (ve)	£18	North Sea halibut, Wye Valley asparagus, potato & butter sauce	£32
Salt Marsh lamb, white beans, tomato & smoked tomato consume	£28	Isle of Wight tomato & basil Sardinian cous-cous, aubergine tempura (v)	£16
Black leg chicken, girolles mushroom, shallots & wild mushroom jus	£25	Lime & chilli fried tofu, avocado & quinoa salad (ve)	£17
"The Soak" smoked prawn-cod pie, fermented radish & soft herbs	£24	Braised Scottish ox cheek, cup mushroom, onion, lovage oil & aired potato	£24

GRILL

28 days Himalayan salt dry aged sirloin, café de Paris butter & mushrooms (12oz)	£38	Berkshire Black pork chop, beans & smoked bacon cassoulet	£25
21 days dry aged Casterbridge rump of beef, skinny chips & truffle hollandaise (6oz)	£28	Dry cured beef burger, fermented garlic mayo, pickled tomato & onion chutney	£14
Stone bass, black olive, beans & lime dressing	£27	Courgette, avocado & tomato salsa (ve)	£16

SIDE

Jersey potato, nettle & onion ash (v)	£4.5	Isle of Wight tomato & mint oil salad (ve)	£4.5
Peas & carrots (v)	£5	Chicories & almond salad (v)	£5
Hand cut chips (ve)	£5		

DESSERT

Classic rum baba, roasted pineapple & crème fraîche (v)	£8	Baked vanilla cheesecake, black currant sorbet	£8
Strawberries, white chocolate mousse & Champagne	£8	Lemon tart & raspberry ripple ice cream	£7
Weiss dark chocolate & honeycomb baked Alaska (v)	£8	Selection of French & British farm cheese, apricot-walnut sourdough cracker & grape chutney (v)	£13

VE - Vegan
V - Vegetarian