

# A LA CARTE TO BEGIN

## TERRINE 8.25

Terrine of ham hock and chicken, Waldorf salad with treacle loaf  
Ce, Gl, M, Mu, SD

## BEETROOT 7.25

Beetroot panna cotta, hazelnut, goats' cheese, pickled pear, burnt orange, fennel pollen v  
F, M, Nu

## ARTICHOKE 6.25

Velouté of Jerusalem artichoke, white beans, crispy quail egg, artichoke crisps, winter truffle v  
Ce, Gl, E, M

## MACKEREL 8.50

Lime cured mackerel, avocado mousse, crab, pink grapefruit, pickled fennel, sea herbs  
F, Cr, M, Gl, SD

## BLACK PUDDING 8.50

Laverstock black pudding, foie gras, soubise purée, compressed apple,  
pickled mustard seeds,  
crispy onion  
Gl, Mu, SD

## PIGEON 8.50

Pigeon, spiced squash jam, spelt, chicory, blackberries, chestnut granola  
Ce, Gl, Nu, SD

## HADDOCK 8.25

Severn and Wye smoked haddock, leek and potato cake, Black Bomber cheese rarebit,  
Poached Legbar hens' yolk  
Gl, E, F, M, Mu

*For all parties of 6 and above, 12.5% discretionary service charge will be added to your bill*

**ALLERGEN Information:** Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish,  
P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame,  
SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard  
V – Suitable for vegetarians

# A LA CARTE MAIN COURSE

## DUCK 23.00

Duck breast, foie gras, parsnip, pear, pickled walnuts, kale, maple and pink peppercorn  
Ce, Gl, Nu, SD

## COD 22.00

Roast cod, caramelised celeriac, Swiss chard, potted shrimp butter  
Ce, Gl, F, Mo, Mu, SD

## VENISON 25.00

Venison loin, venison faggot, girolles, salt-baked swede, Cavolo Nero, blackberry ketchup, huntsman sauce  
Ce, E, Gl, M, Nu, SD

## PLAICE 22.00

Plaice, crispy oyster, cucumber sauce, smoked herring caviar, charred baby leeks, samphire, potato and tarragon dumplings  
Ce, E, F, M, Mo, SD

## STEAK 29.00

Fillet of beef, triple cooked chips, parmesan and truffle, watercress and pickled shallot, crispy Portobello mushroom  
Gl, M, Mu, SD

## CAULIFLOWER 15.00

Truffled cauliflower, cepe, smoked cheese beignet, charred baby leek, mushroom ketchup v  
V, Ce, Gl, E, M

## PORK 18.95

Pork fillet, cauliflower cheese purée, confit potato, compressed apple, pork shoulder scrumpet, savoy cabbage and bacon  
Ce, Gl, E, M, Mu, SD

## Side Orders - 3.25

New potatoes, garden mint butter - Triple cooked chips – French beans and shallots  
House salad – Honey and orange glazed Chantenay carrots

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# A LA CARTE DESSERT

## LEMON AND HONEY CAKE 8.25

Lemon and honey cake, fennel pollen and yoghurt sorbet, lemon curd, almond and honey tuiles  
M,E,Nu,Gl

## CHOCOLATE SPHERE 8.25

White chocolate sphere, chocolate and passion fruit mousse, caramelised banana,  
coconut ice cream  
M,E

## CHOCOLATE 8.25

Dark chocolate and orange torte, aerated chocolate, orange crème diplomat, chocolate  
feuilletine, crème fraîche ice cream  
M,E,Gl

## TERRINE 8.25

Pressed apple terrine, chilled vanilla custard, candied walnut and buttermilk ice cream  
Gl,E,M,Nu

## PANNA COTTA 8.25

Rhubarb panna cotta, rhubarb jelly, poached rhubarb, pistachio flap jack,  
pistachio ice cream  
M,Nu,Gl

## ICE CREAM 6.50

Selection of ice creams, Belgian waffle, chocolate sauce  
V, Gl, E, M

## CHEESE 9.50

Selection of cheese served with damson and sloe gin preserve  
Ce, Gl, M, SD

*Why not try one of our dessert cocktails?*

## Grasshopper 5.50

Taking its name from its green colour, the Grasshopper combines crème de menthe, crème de cacao, and  
double cream. Like mint choc-chip ice cream – for grown-ups!!

## Espresso Martini 7.75

A shot of freshly ground coffee, shaken with Stolichnaya vodka, Kahlua and a splash of vanilla syrup

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# A LA CARTE CHEESE SELECTION

## CHEESE 9.50

### TUNWORTH **vegetarian/pasteurised**

Camembert style cheese made in Hampshire. Soft mould ripened cheese with its thick wrinkled rind and sweet flavour.

### GOLDEN CROSS **Vegetarian/Unpasteurised**

Made from goat's milk, this zingy, velvety cheese has been made in Sussex since 1984.

### LORD OF HUNDREDS **Vegetarian/Unpasteurised**

This modern, hard ewe's cheese is made using Friesland ewes milk and has a nutty flavour with caramel notes

### LINCOLNSHIRE POACHER **Unpasteurised**

This cow's milk cheese is a cross between Cheddar and Gruyere. It has a smooth texture and flavours from caramel to beefy

### BEAUVALE **Pasteurised**

A soft cheese, crossed between Stilton and Gorgonzola, has a gooey texture and mellow flavour which is sweet and spicy with a touch of earthiness

### OGLESHIELD **Vegetarian/Pasteurised**

This brine washed cheese is made from Jersey cow's milk and has a creamy taste and firm texture

Bin No	Port Selection	50ml Glass	Bottle
800	<b>Cockburn's fine ruby</b> Gentle, easy drinking style	3.35	33.00
801	<b>Taylor's 10yr Old Tawny</b> Aged in large wooden casks for 10 years, giving it the tawny colour as well as complex dried fruit flavours including prune, fig and walnut	4.25	49.95
802	<b>Taylor's 'Late Bottled Vintage' 2007</b> On the nose, cassis and blackberry jam with hints of smoke and spice. Then sweet black fruits, spice and liquorice, with good concentration and soft texture	3.65	45.00
803	<b>Warre's Vintage Port 1985</b> One of the finest Port producing years producing full-bodied and beautifully structured, yet delicate wine.	10.30	100.00

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