

Classic Set

July - August

£53

To Start

Spring onion, pork & fennel scotch egg, burnt onion puree gf
Grilled chicken skewer, hispi cabbage slaw, coronation mayonnaise gf
Heritage tomato, broad beans & pickled radish on grilled sourdough pb
Cured trout tartare, crème fraiche, melba toast, dill oil

Main Course

Globe artichokes, summer vegetable ratatouille, smoked aioli pb gf
Suffolk pork chop, Swiss chard, braised puy lentils gf
Butterflied mackerel with mussel, garlic & new potato salad, sea herbs gf
Dry-aged bavette, pomme puree, fine beans, salsa verde gf

To Follow

Cherry cobbler, custard v* gf
Devonshire honey cake, hung yoghurt, fennel pollen v
Double chocolate semifreddo, pistachio, sea salt v gf
British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v [+ £5]

To Finish

Cafetiere coffee & salted caramel brownie bites v [+ £5]
Glass of Port / Sauternes [+ £8]

v (vegetarian) pb (plant based/vegan) v* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

Please be aware that food containing allergens is prepared in our kitchen, meaning we cannot completely guarantee their absence

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by our team

Chef's Set

July - August

£67

For the Table

Sourdough bread & salted butter v

To Start

Driftwood goats' cheese, baked gooseberries, candied walnuts, sorrel v gf
Beef fillet carpaccio, wild garlic aioli, watercress, shaved Spenwood, croutons
Potted rabbit, heritage carrot, pickles, sourdough
Cornish crab tart, bitter leaves, mustard dressing

Main Course

Rack of lamb, braised lamb shoulder, Jersey Royal, asparagus & watercress salad, wild garlic pesto gf
Chicken, pea & ham pithivier, clotted cream mash
Nettle & potato dumplings, ricotta, wild mushrooms, shaved Spenwood, lemon & sage butter v
Wild seabass fillet, new potatoes, grilled asparagus, watercress gf

To Follow

Strawberry & almond tart, clotted cream v
Burnt cheesecake, blackcurrant compote v gf
Double chocolate semifreddo, pistachio, sea salt v gf
British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v

To Finish

Cafetiere coffee & salted caramel brownie bites v [+ £5]
Glass of Port / Sauternes [+ £8]

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Canapes

Available for parties of 20 and more
£22 per person for 6 choices, £33 per person for 10 choices

Earth

Torched goats' cheese on toast, gooseberry v
Grilled artichokes, smoked aioli v* gf
Nettle & potato dumplings, shaved Spenwood v
Heritage tomato, broad bean & pickled radish bruschetta pb

Land

Rare lamb skewers, mint salsa verde gf
Grilled chicken skewers, tomato & rosemary chutney gf
Beef fillet carpaccio, horseradish, melba toast
Rabbit rillettes on toast, cornichon

Sea

Cornish crab tartlets
Cured Hampshire trout tartare, sourdough
Grilled prawn skewers, aioli gf
Exmoor caviar, crème fraîche, potato pavé gf [+ £5]

Heaven

Dark chocolate strawberries v gf
Salted caramel brownie bites v

Bigger Bites

Bigger bites count as 2 of your canapé choices

Grilled lamb cutlets, salsa verde gf
Cheeseburger sliders, Oglesfield, tomato relish
Prawn & lobster rolls, baby gem, thousand-island

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