

Aperitif	Farm & Wild, Sea & Coast
<p style="text-align: center;">Negroni Bianco £9.00 Hepple gin, Martini ambrato, Suze liqueur</p> <p style="text-align: center;">Beaumont Bloody Mary £8.00 Mezcal, home made chilli oil, tomato juice, fresh lemon juice, relish</p> <p style="text-align: center;">Mojito Royale £9.00 Havana club 3yr, green chartreuse, velvet falernum, lime juice, sugar syrup, prosecco</p>	<p style="text-align: center;">Cod £22.50 Pan roasted cod, pommes pave, sauce vierge, samphire and spinach</p> <p style="text-align: center;">Venison £26.00 Venison haunch, parsnip, hazelnut and vadouvan</p> <p style="text-align: center;">Risotto £18.00 Wild garlic risotto, ewe's curd and pickled red onion</p> <p style="text-align: center;">Gnocchi £18.50 Herb Gnocchi, wild mushroom and truffle, marmite and sourdough crumb, rich yolk</p> <p style="text-align: center;">Middle white pork chop £24.00 Pickled walnut, braised chicory, ginger condiment, beetroot and mustard</p> <p style="text-align: center;">Lamb rump £ 26.00 Grilled lamb rump, hispi cabbage, mint and chilli, ratte potatoes and beansprout</p>
<p style="text-align: center;">Small plates</p> <p style="text-align: center;">Soup £7.00 Seasonal soup</p> <p style="text-align: center;">Jersey Rock Oysters 1 X £4.50 3 X £12.50 6 X £23.00</p> <p style="text-align: center;">Souffle £10.00 Keens cheddar souffle, pecorino, bitter leaf and walnut</p> <p style="text-align: center;">Tartare £11.50 Heritage beef tartare, walnut, smoked emulsion, St. Ewes egg yolk & Umai caviar</p> <p style="text-align: center;">Celeriac £8.50 Charred celeriac, blue cheese, smoked almond and poached pear</p> <p style="text-align: center;">Terrine £9.00 Ham terrine, smoked bone marrow, apple vanilla chutney and toasted sourdough</p> <p style="text-align: center;">Cod £10.00 Smoked cod's roe, Nduja, crisp bone marrow, anchovies and chorizo</p>	<p style="text-align: center;">Fired on the Jospier <i>All steaks are a minimum of 45 day aged Beef Shorthorn Cross from Taylors of Heathery Hall Farm</i></p> <p style="text-align: center;">Ribeye 8oz £28.00</p> <p style="text-align: center;">Sirloin 9oz £30.00</p> <p style="text-align: center;">Rump 7oz £20.00</p> <p style="text-align: center;">Garlic brined half chicken £18.00 <i>All served with one side and sauce of your choosing Café de Paris butter, Peppercorn or Chimichurri</i></p> <p style="text-align: center;">Trout £25.00 Wood roasted trout, salsify, sea veg, hazelnut, blood orange beurre blanc</p>
<p style="text-align: center;">We hope you enjoyed our food and service. We add a discretionary 10% service charge to your bill, but if you are not happy please don't pay it and let us know if there is anything we can do better</p> <p style="text-align: center;">Your wellbeing is important to us, so please speak with a member of our team about any allergens</p>	<p style="text-align: center;">Sides £5.50 each</p> <p style="text-align: center;">Sauteed spinach & nutmeg</p> <p style="text-align: center;">Barbequed carrot & labneh</p> <p style="text-align: center;">Truffled potato pave</p> <p style="text-align: center;">Skin on fries</p> <p style="text-align: center;">Charred broccoli & smoked almonds</p> <p style="text-align: center;">Buttered seasonal potatoes</p>