



## FOR THE TABLE

Warm potato & rosemary bread, cultured butter <b>(V)</b>	£4.50
Kalamata olives, Aleppo chilli, orange and garlic <b>(V)</b>	£5
Artichoke with feta dip, crostini <b>(VE)</b>	£5

## DISH OF THE DAY £20

### MONDAY

Cottage pie,  
chantenay carrots & peas

### TUESDAY

Duck leg confit, braised red cabbage,  
buttered mash potato, red wine jus

### WEDNESDAY

Oven baked potato gnocchi,  
sauté pumpkin, gorgonzola cheese,  
tomato basil sauce **(V)**

### THURSDAY

Toad in the hole,  
Cumberland sausage,  
mash, peas & gravy

### FRIDAY

Fish pie, flakes of smoked haddock, salmon and prawns in white wine sauce,  
spinach, seasoned crumb

## STARTERS

Spiced rum cured salmon, leek ash, kohlrabi wrapped salmon mousse, compressed pickle cucumber, radish, dill oil	£16
Sesame, soy & ginger marinated tuna with aji Verde, pickle mushroom, bergamot jalapeño gel, wasabi & parsley oil	£18
Heritage tomato & burrata with olive tuile, wild garlic with burrata water emulsion <b>(V)</b>	£14
Braised baby leeks with miso rhubarb vinaigrette and carrot hummus <b>(VE)</b>	£12
Wild nettle soup with dried chickpeas, dill oil <b>(VE)</b>	£12

## MAINS

Freedown Hill Wagyu steak burger, caramelised onion, tomato relish, double cheese, tomato, gem lettuce	£24
Catch of the day – fresh fish daily from around Britain's shoreline	£MP
Whole North Atlantic lobster with garlic butter	£50
Harissa lamb chops, tzatziki, pomegranate molasses, red onion & tomato salad	£35
Homemade linguine with mushroom sauce & black truffle <b>(V)</b>	£22
Texture of cauliflower- harissa roasted cauliflower, cauliflower romesco, miso cauliflower puree <b>(VE)</b>	£24
Cajun marinated sweet potato steak, tahini and coconut yoghurt with molasses, kale tabouleh <b>(VE)</b>	£24

## BUTCHERS BLOCK

Grass-fed Aberdeen Angus – 28 day dry aged tomahawk steak 1.1kg (For two to share. Please allow 30 minutes cooking time)	£110
Warrendale Wagyu flat iron steak, 300g	£50
Grass-fed Aberdeen Angus 28 day dry aged rib-eye steak, 350g	£50
Heritage Beef onglet steak 225g	£21
Surrey Farm 28 day dry aged sirloin steak, 300g	£35
South Downs free-range grain-fed tomapork, 700g (For two to share)	£42
All above served with caramelised shallot purée, mushroom stuffed Roscoff onion. Choice of sauce: Red wine jus, Bearnaise, spicy garlic sauce, chimichurri	
48 hour slow cooked beef short rib, marinated in gochujang & red cabbage slaw	£28
Citrus marinated chicken with potato harra and chermoula	£28

## SIDES £6 EACH

Tenderstem broccoli, crispy shallot, garlic, pickled chilli <b>(VE)</b>	Seasonal leaf salad with St. Ermin's honey vinaigrette <b>(V)</b>	Green beans with pickled shallots and herb toasted breadcrumbs <b>(VE)</b>
Baby potatoes with herb & garlic oil	Triple cooked chips <b>(VE)</b>	Truffle mac & cheese, herb crust <b>(V)</b>

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to our team.

If you have any dietary requirements or are concerned about food allergies please ask one of our team members for help when choosing from our menu.