

SNACKS

Pork & onion scotch egg, brown sauce	£4.50
Crispy ham hock, smoked emulsion	£4.50
Coronation chicken wings	£4.50
Smoked almonds	£2.50
Nocellara olives	£2.50

STARTERS

G&T cured trout, dill emulsion, preserved lemon, garden herbs	£9.00
Charred dayboat mackerel, molasses yoghurt, fennel salad, cucumber	£8.50 / £15.00
Nutbourne tomatoes, scorched watermelon, dressed crab salad	£9.00 / £16.00
Salad of raw, roasted and pickled vegetables, goat's curd, puffed grains and seeds	£7.00 / £12.00
Pressed chicken terrine, potato salad, cauliflower puree, watercress	£8.50
Butternut squash veloute, ricotta, toasted hazelnut, sage brown butter	£8.00

CLASSICS

Market fish stew, tomato fondue, basil, saffron mash	£14.50
10oz sirloin steak, watercress emulsion, bone marrow gravy, hand cut chips	£24.00
Braised lamb shepherd's pie, buttered spring greens	£14.50

MAINS

Rosemary scented lamb rump, watercress emulsion, tender broccoli, salsa verde	£20.50
Roast cod, pea and mint puree, scraps, tartare dressing, baby gem	£18.00
Confit pork belly, glazed ribs, charred spring onions, caramel apple mustard	£19.00
Roast plaice (off the bone), sweet corn, brown shrimp butter, sea vegetables	£18.00
Courgette risotto, parmesan, puffed spelt	£12.00

SIDES

Triple cooked chips, seasonal greens, mixed leaf salad, beer onion rings	£4.00 each
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DESSERTS

Lemon curd, crisp meringue, dill, white chocolate ice cream	£6.50
Vahlrona chocolate cremeaux, raspberry sorbet, caramel popcorn	£8.00
Strawberry trifle, vanilla custard, sparkling wine, strawberry sorbet	£7.00
Bakewell tart, honeycomb, vanilla ice cream	£7.00
Cheese selection, oatcakes, walnuts and grapes	£12.00

A discretionary service charge of 10% will be added to your bill. Please inform a member of the team of any dietary requirements or allergies you may have before you order. Our fish is responsibly caught from sustainable sources