



Lunch Menu

2 Courses £27.00 or 3 Courses £32.00

Starters

ChalkStream® Trout Ceviche (F,Mu,Ce)

Fennel & orange salad, fennel pollen & grated bottarga, dill oil, crackling

Mackerel & Melon (F,So,Su)

Marinated & torched Mackerel, compressed watermelon, Charentais melon, papaya & fresh ginger, shiso

Crispy King Oyster Mushroom Terrine (V,G,E,M,NCe,Mu)

Panko coated & fried, yuzu & Twineham Grange cheese sauce, tarragon pesto, freshly shaved Twineham & summer truffle

Homemade Beef Brisket Pastrami (Se,M,Su,Mu,Ce)

Grilled nectarines, Burrata, basil, hot honey dressing, fresh radish, toasted sesame

Main Course

Dingley Dell Pork Rib-Eye (M,Su,Ce,Mu)

Supplementary charge of £3.00

Sweetcorn puree, cherry & jalapeno relish, charred sweetcorn, grilled Grelot onion, homemade cherry barbecue sauce

Coq-au-Vin (M,Su,Ce,Mu)

Leg of corn-fed chicken, baby onions, mushrooms, pancetta & red wine with pomme puree and mixed vegetables

Goat Cheese & Vegetable Roulade (V,N,E,Su,Mu,Ce)

Potatoes, grilled aubergines and peppers, basil pesto, confit garlic & tomatoes, black olive puree, onion crisp

Mirabelle Bouillabaisse (F,Mo,C,Sh,G,E,Ce,Su,Mu)

Sustainably sourced selection of fish, saffron potatoes, confit tomatoes, rouille, homemade griddled sourdough

(Please ask staff for details for today's selection of fish)

Sides - £6.50

Isle of Wight Tomatoes, fresh onion, basil, balsamic dressing (Pb,Su)

Petit-Pois a la Francaise, gem lettuce, parsley, bacon (M)

Buttered Summer Greens, spring greens, rainbow chard (V,M)

Desserts

Raspberry & Rose (E,M,So,N,Se,Ce,Mu)

White chocolate parfait, raspberry chantilly, Turkish delight, yuzu caramel, rose ice-cream

Poached Peach & Honeycomb (M,G,Ce,Mu)

Honeycomb sable & ice-cream, honey panna cotta, peach pate -de-fruit

Selection of Cheeses (V,G,M,Su)

Supplementary charge of £4.00

Three of the finest cheeses, homemade chutney, sourdough crackers, salted butter & grapes

Selection of Homemade Ice-Creams & Sorbets (V,G,M,E,So,N)

Biscuit crumb, tuile

A discretionary 12.5% service charge will be added to your bill for all food and beverage services
and will be shared by the entire team

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you
when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian