

Starters

Chicken and Bacon Terrine (Su, Ce, E) kohlrabi, apple gel	£12.50
Mackerel and Crayfish Tails (F, Ce, M, E, Su) celeriac and potato remoulade, lime gel	£12.50
Tempura Cauliflower (Su, V, PB, G) whipped beetroot and feta, pumpkin seeds, dill oil	£11.50
Spring English Asparagus , (V, E, Su) poached egg, chive butter sauce	£12.50
Oak Smoked Salmon (G, Su, F, E, M) buckwheat blini, lemon crème fraiche, capers, pickled shallot	£14.50
Soup of the Day served with a warm bread roll (V, M, Ce, G, Se, So)	£9.50

Main Courses

South Coast Bouillabaisse (F, C, Mo, Ce, Su, Sh) clams, mussels and gurnard	£32.00
Chicken Wild Mushroom Ballantine (Su, M) crispy potato hash, cavolo nero, carrot puree, red wine jus	£29.00
Roast Rump of Saltmarsh Lamb (G, Su, M) lamb breast croquette, pea puree, medley baby vegetables, rosemary jus	£36.00
Cornish Hake (F, Su, M, G) salsify, charred leeks, kale, fish velouté, herb oil	£35.00
Spring Pea and Mint Risotto (V, Su) goats curd, dill oil	£21.00
Wild Mushroom Stroganoff (V, Su) pappardelle pasta	£21.00

Steaks

21-day Aged Surrey Farm 220g Fillet	£47.00
21-day Aged Surrey Farm 220g Sirloin	£40.00
Surrey Farm Chateaubriand for Two 500g <i>Per Person</i>	£47.00
Add Bearnaise or Peppercorn Sauce (E, Su, M)	£4.00

All served with grilled vine cherry tomatoes, garlic mushrooms, chunky chips, Café de Paris butter (M, F, Su)

Side Dishes £6.00

Skin on Fries (V, PB)	Medley of Seasonal Vegetables (V, PB)
Creamed Sautéed Spinach with Nutmeg (M, V)	Beer Battered Onion Rings (G, M, V)
New Potatoes with Herb Butter (M)	Fine Beans with Shallots (V)
Tenderstem Broccoli with Toasted Almonds (M, N) (almonds)	
Mixed Garden Salad, French Dressing (Mu, V, Su, PB, Ce)	

Desserts

Dessert of the Day (Subject to change)	£11.50
Rich Dark Chocolate Tart (G, So, PB, V) raspberry compote, coconut cream	£11.50
Rhubarb and Apple Crumble Cheesecake (V, G, M) butterscotch sauce	£10.50
Tonka Bean and Roasted Red Plum Panna Cotta (E, M, Su, G) shortbread biscuit (can be gluten free)	£10.50
Selection of English and Locally Sourced Cheeses (G, M, Su, So, E, Mu, Ce, Se, V) fig bread, chutney and grapes (some cheese may be unpasteurised)	£14.50

For guests on our Dinner, Bed & Breakfast package a £50.00pp allowance is included

If you have a food allergy or intolerance, please let us know 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

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