

Please note this is an example menu. Dishes can change on a daily basis.

Lunch Menu

Pre Starters/ Snacks

Nocellara Olives	2
Rabbit Rillettes on Toast	3
Devilled Whitebait, Roast Garlic Mayonnaise	4
Scotch Egg	4

Starters

Confit Garlic and Onion Soup, Onion Puree and Cheese Doughnut	9
Heritage Tomatoes, Laverstoke Mozzarella, Quails Egg and Croutons	10
Pig's Head and Foie Gras Fritter, Herb Mayonnaise and Pickled Vegetables	10
Cured and Smoked Salmon, Fennel, Pumpnickel and Caviar	10
Chicken Liver Parfait, Gooseberry Chutney and Toasted Brioche	10
Cured Mackerel, Caviar, Dill Vinegar and Daikon	10

Mains

Deep Fried Haddock, Chips and Minted Peas	14
Tahini Roast Cauliflower, Spring Onion, Chive Yoghurt	18
Guinea Fowl and Bacon Pie, Mash and Gravy	22
Cornish Cod, Pea Ketchup, Cockles and Lemongrass	24
Crown Estate Venison, Shoulder Suet Pudding, Chicory and Turnips	25
Cornish Halibut, Miso, Fermented Turnip, Morels and Asparagus	27
8oz Sirloin Steak, Spinach, Mushrooms, Fries and Sauce Béarnaise	28

Side Dishes

Chips with Truffle Mayonnaise	5
New Potatoes with Seaweed Butter	4
Hispi Cabbage with Bacon and Almonds	4
Green Leaf Salad with House Dressing	4
Tenderstem Broccoli, Chilli and Garlic	4

Desserts

Vanilla Panna Cotta, English Strawberries, Pistachio Crumble	8
Treacle Tart with Vanilla Ice Cream	8
Dark Chocolate Mousse, Brownie, Honeycomb, Yoghurt Glacé	8
Raspberry Parfait, Lime Curd, Lemon Verbena	8
Passionfruit Soufflé with Mango Sorbet	11
A Selection of British and Irish Cheeses (4 pieces)	14
Additional pieces	3.5 each

An optional service charge of 12.5% will be added to your bill.

Please let us know of any dietary requirements or allergies before ordering.

If you require information regarding the presence of allergens in any of our food, please ask your server.