



## STARTER

<b>Soup of the day</b>	<b>8</b>
<b>Country fried chicken</b> Herbs brined, lemon aioli, porcini powder	<b>9</b>
<b>Wild Carrot salad (V)</b> Mixed leaves, crudités, balsamic & truffle dressing	<b>12</b>
<b>Slow cooked Egg (V)</b> Wilted spinach, grains, Winchester espuma	<b>11</b>
<b>Buffalo Ricotta</b> Mint & lemon, beetroot, pumpkin seeds Premium anchovies	<b>12</b>
<b>PASTA &amp; RISOTTO</b>	
<b>Acquerello risotto (V)</b> Cacio & Pepe	<b>12</b>
<b>Sardinian Cavatelli</b> Creamy Dover crab sauce, tarragon	<b>15</b>
<b>GOURMET BURGERS</b>	
<b>7 OZ beef burger</b> Cured bacon, mature cheddar Chef's pickle mayo	<b>19</b>
<b>Crispy chicken burger</b> In clarified butter, lettuce, mayo Avocado, BBQ sauce	<b>16</b>
<b>Halloumi burger (v)</b> Grilled vegetables house pesto mayo	<b>14</b>

## MAINS

<b>24 hrs beef short rib</b> Sauté' asparagus, crispy leeks	<b>22</b>
<b>Seared salmon</b> Crushed parsley potato, cauliflower puree	<b>21</b>
<b>Baked Aubergine</b> Stewed Puy lentils, tomato, smoked yoghurt	<b>14</b>
<b>BRITISH CLASSICS</b>	
<b>Fish &amp; Chips</b> Beer battered tempura, mushy peas & tartare sauce	<b>19</b>
<b>Ploughman's platter</b> Selection of British charcuterie, cheese, Pickles & country bread	<b>19</b>

## DESSERT

<b>Lemon &amp; rhubarb tart</b> Honey yoghurt sorbet	<b>9</b>
<b>Bread &amp; butter pudding</b> Sticky toffee, vanilla ice cream	<b>9</b>
<b>Easter Egg</b> Texture of Valrhona chocolates	<b>9</b>
<b>Fresh fruit salad</b>	
<b>Ice cream &amp; sorbet selection</b>	

*Please note that dishes and prices are subject to change without notice.  
Please inform us of any allergies or dietary requirements.  
All prices are in British Pound Sterling and include VAT.  
A discretionary 12.5% service charge will be added to your bill.*