

# A LA CARTE

## STARTERS

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Potato and watercress soup with confit jersey royals, caviar and parsley crisps	£11.00
Marmite glazed BBQ mackerel with chipotle pickled cucumber, grilled lettuce heart and buttermilk	£12.00
Prawn and mussel raviolo with smoked salmon consommé	£12.00
Braised lamb with peas, edamame, mini dumplings, baby onion and mint broth	£12.50
Dressed ham hock with parsley butter, focaccia, olive oil powder and prosecco mustard	£12.00
Barbecued carrot with coconut milk, pickled carrot, orange and cumin jam, sea buckthorn gel and crispy chickpea (VG)	£11.50

## MAIN COURSES

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Chicken with purple sprouting broccoli, roast garlic gnocchi and kohlrabi purée	£25.50
Fillet of beef with watercress mayonnaise, chive and beef butter, sautéed spinach, roasted garlic rosti and shaved truffle	£45.00
Cod with smoked pork croquette, roasted fennel and apple cream, and hispi cabbage	£26.50
Beetroot tarte tatin with buttermilk, dates, gorgonzola, roasted walnuts and radicchio (V) (N)	£21.00
Vegan flank steak with watercress mayonnaise, sautéed spinach, roasted garlic rosti and shaved truffle (VG)	£27.50
Confit chalk stream trout with braised lentils, smoked eel, herb mayo and semi-dried tomato	£27.00
Spinach and ricotta ravioli with roasted garlic and truffle cream and caper berries (V)	£20.00

## JOSPER GRILL

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*All dishes in this section have been sourced from our local, award-winning butchers, A Turner & Sons*

320g Sirloin steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar	£35.00
320g Ribeye steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar	£37.00
Spatchcock gochujang poussin with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar	£27.00

# A LA CARTE

To share - 900g T-bone steak with triple cooked chips, watercress salad, truffle vinaigrette, Keen's cheddar, Josper-roasted peppers, chipotle chimichurri and black garlic mayonnaise	£75.00
Sauces - Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise	£2.00
Steak rubs - Cardamom & coffee / Dried shiitake & brown sugar / Chipotle & garlic	£1.00
<hr/> <b>SIDES</b> <hr/>	
Savoy cabbage with walnut butter (V) (N)	£5.50
Roasted beetroot with feta and dill (V)	£5.50
Roasted carrots with furikake seasoning (V)	£5.50
Mashed potato with bacon gravy and crispy onions	£5.50
Triple cooked chips	£5.50
<hr/> <b>DESSERTS</b> <hr/>	
Rhubarb soufflé with crème fraiche ice cream (V)	£11.50
Tonka bean tiramisu with mascarpone ice cream (V)	£12.00
Pecan financier with burnt honey ice cream, milk chocolate and banana ganache and torched bananas (N)	£11.50
Pear parfait with hazelnut gâteau breton, earl grey ganache, pear gel, caramelised hazelnut and earl grey compote (N) (V)	£11.50
<hr/> <b>CHEESE</b> <hr/>	
Selection of cheeses with sourdough crackers and apple ketchup	£14.00

(N) Contains nuts (V) Vegetarian (DF) Dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.