

DINNER

Starters

Artisan breads, hummus, paprika butter, olive oil & balsamic vinegar V	9
Tomato gazpacho with basil and olive tapenade, chili bread croute VE	9
Goats cheese, pickled shallots, oven dried cherry tomatoes V	10
Oak smoked salmon, avocado puree, beetroot, crostini	11
Smoked chicken and pulled ham hock mosaic with cauliflower texture	12

Mains

Seared Surrey beef fillet with truffle and caper butter beans, chopped pousse, red wine jus and bone marrow butter*	43
Glazed south coast cod loin, poached red mullet shellfish mayo, English asparagus, burnt shallot shells, chia, and pumpkin soil*	35
Lamb rump, roast garlic mash, confit heritage carrot, red wine jus*	26
Chicken breast, rosti potato, charred sweetcorn, veal jus	22
Beer battered haddock & chips, crushed peas, tartar sauce	18
8oz chuck steak burger, brioche bun, cheddar, lettuce, tomato, red onion, burger relish and fries <i>Add smoked bacon</i>	18 1
Halloumi burger, brioche bun, BBQ mushrooms, baby gem, tomato, red onion, burger relish and fries V	17
Celeriac fondant, green cabbage, wild mushrooms VE	17

Sides

Grilled courgette VE	5
Buttered new potatoes VE	5
House salad, vinaigrette VE	5
Fries V	5

If you have any dietary requirements or food allergies, please let us know. Please be aware that due to shared cooking & preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

All prices shown are VAT inclusive at the current rate.

If you are booked on a dinner package, you have a £28 dinner allowance per person towards your meal.

**Not included in the 3-course meal package, supplement applies.*

V - Vegetarian VE - Vegan