

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
Wotton honey cured salmon, pickled cucumber, lime yoghurt, mint & rocket pesto	11
Torched mackerel, compressed watermelon, ground chorizo, horse radish creme fraiche	11
Smoked chicken and pulled ham hock mosaic with cauliflower texture	12

Mains

Côte de bœuf for 2 (24oz), with grilled cherry tomatoes, confit onions, tender stem, truffle mash and peppercorn sauce	70
Seared Surrey beef fillet with truffle and caper butter beans, chopped pousse, red wine jus and bone marrow butter	43
Pork and apricot confit belly, pulled bon bon, black pudding, crispy crackling soil, apricot textures & cider jus	34
Glazed south coast cod loin, poached red mullet shellfish mayo, lemon grass scented baby leeks, burnt shallot shells, chia, and pumpkin soil*	35
Chicken breast, rosti potato, charred sweetcorn, veal jus	22
Beer battered haddock & chips, crushed peas, tartar sauce	18
8oz chuck steak burger, charcoal bun, cheddar, lettuce, tomato, red onion, burger relish and fries <i>Add smoked bacon</i>	18 1
Halloumi burger, charcoal 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.

V - Vegetarian VE - Vegan

