

DINNER

Starters

Artisan breads, hummus, paprika butter, olive oil & balsamic vinegar V	9
Cauliflower cheese velouté, mini baked cauliflower parmesan crust V	9
Jerusalem artichoke pressing, 62-degree hen egg yolk, artichoke crisps V	10
Wotton honey cured salmon, pickled cucumber, lime yoghurt, mint & rocket pesto	11
Seared Cornish seabass sword fish ceviche, broccoli texture, sour cream lime and spinach sauce	11
Smoked chicken and pulled ham hock mosaic with cauliflower texture	12

Mains

Beef sharing for 2

Chateaubriand or Cote de beuf, both served with Wotton honey glazed heritage carrot, pancetta baked potato gratin, spinach, watercress and kale sauté, beetroot butter and red port and pink peppercorn sauce

Chateaubriand 16oz* 85 Cote de beuf 24oz* 75

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 and 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
Best of chicken, seared corn fed breast confit pressed leg, wild mushroom terrine, 62-degree brown hen egg, carrot puree, celeriac puree	22
Beer battered haddock & chips, crushed peas, tartar sauce	19
8oz chuck steak burger, charcoal bun, cheddar, lettuce, tomato, red onion, burger relish and fries	21
<i>Add smoked bacon</i>	1
Halloumi burger, beetroot brioche bun, beetroot relish, baby gem, tomato, red onion and fries V	17
Love of potato, potatoes prepared by pickled, foam, puree, powder, and fried VE	17

Ask your server for side dish recommendation

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 *approximate uncooked weight*