

APERITIFS

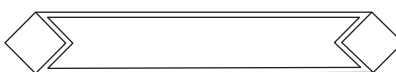
Vermouth and soda	9
regal rogue and pickled grapes	
Fino martini	9
nocellara olive	
Black Chalk 2015 “classic”	10
Hampshire, England	

SNACKS

Crispy fried scampi	7
jalapeño tartare	
Oysters	£3.50 each
mignonette or pickled cucumber and melon	
Grilled duck sausage	8
with black olive and plum	
Short rib kiev	8
pickled carrot salad	
Pig’s head and black pudding croquettes	6
apple and greengage	

STARTERS

Wood roast scallop	12
bone marrow XO	
Braised beef shin and smoked eel	11
watercress aioli	
Grilled buttered lobster	25
sea herbs	
Ash-baked swede mimosa	9
Burnt leeks	9
hazelnut aillade and brown butter	
Crab on toast	14
lardo and loveage	



SEAFOOD AND VEGETABLES

Roast turbot	38
chicken butter sauce	
Red mullet	26
anchovy and hen of the woods	
Dover sole meunière	40
brown butter and capers	
Artichoke, ratte potato and pecorino	20
green sauce and winter truffle	



CHOPS

Barnsley hogget chop... ..	28
Middlewhite pork	26
Fallow deer chop	32

STEAKS

Shorthorn onglet... ..	26
Highland sirloin on the bone	34
Dexter prime rib (for two to share)	85

Sauces £3

Bone marrow, brown butter and anchovy, béarnaise, porcini bread sauce



SIDES

Beef dripping galette potatoes	6	Glazed grilled carrots... ..	5
Tunworth mashed potato braised trotter and crackling	7	Kohlrabi and celery salad spenwood and parsley	5
Roasted squash garlic and rosemary	4	Green herb salad	4
Roscoff onion fondants	5	Creamed spinach	5

SWEET

Chocolate mousse, blackberries and verdamanda	8
Banana Eton mess	8
English honey tart	8
Sticky toffee pudding	9

SAVOURIES

Baked Tunworth (for two to four to share)	25
Devils on horseback	7
Colston Bassett stilton and honeycomb figs and oat biscuits	9