



Dinner Menu

Pinney's of Orford oysters, shallot vinegar / beer battered with sweet chilli sauce / chimichurri

Three	£10.00
Half a dozen	£19.00
Dozen	£36.00

Nyetimber Classic Cuvée 125ml - £13.50 / Bottle - £60.00

Starters

Soup of the day, served with bread & truffle infused butter	£6.50
Kohlrabi & jackfruit taco, ginger, chilli, soy & puffed wild rice	£8.00
Woodview Farm slow braised pork cheek, celeriac & hazelnut pesto remoulade	£8.50
Brie & caramelised onion tart, truffled mushroom relish & balsamic	£10.00
Teriyaki glazed Smokehouse Staithe salmon, Japanese mayonnaise, pickled mooli & charred orange	£11.00

Mains

Roasted butternut squash risotto, parmesan, parsley & salsa verde dressing	£15.00
Salt baked celeriac, charred leek, wild mushroom duxelles, tarragon velouté & hazelnut crumb	£17.00
Atlantic roasted hake, slow braised haricot blanc cassoulet, sauté chorizo, fine herbs & chorizo crumb	£18.50
Woodview Farm Hampshire pork belly, potato fondant, pickled walnut ketchup, roasted parsnip, pine nut & rosemary crumb & red wine jus	£19.50
Barbary duck breast, slow cooked duck leg & duck fat potato hash, charred baby gem lettuce, candied fennel seeds & puffed wild rice crumb	£24.00
Pan roasted stone bass, salmon & prawn tortellini, braised pearl barley, celeriac risotto & charred baby leeks	£26.00
21-day aged Hereford cola glazed 10oz rib eye steak, triple cooked chips & a mixed leaf dressed salad	£28.00

Add red wine jus, peppercorn sauce, chimichurri or garlic butter for £2.00

Sides

Skinny fries	£3.50
Mixed leaf salad, confit tomatoes, red onion & croutons	£3.50
Truffle & parmesan fries	£4.00
Triple cooked chips	£4.00
Honey & mustard roasted parsnips	£4.00
Seasonal greens	£4.50

*Please let us know of any dietary requirements you may have & if you would like to see our allergen information please ask your server.
Card payments only. All prices include VAT. A discretionary 10% service charge will be added to your bill*