

NIBBLES

Nocerella Olives 4 Cashews & Almonds 4
Puff pork scratching 4 Salt hake croquettes 4
Tempura oysters 3

INDULGENCES

Whole brill to share
Pig head, mussels, clams, burnt butter, sea herbs
44

STARTERS

Gin cured monk fish
saffron, kohlrabi, seaweed salad cream,
cucumber, dill granita 11

Wild garlic soup
crispy egg 7

Denham estate venison tartare
rye crumpet, oyster leaf, pickled elderberries,
beetroot 11

Chargrilled octopus
avocado, radish, squid ink aioli 12

Blowtorched mackerel
rhubarb, dill, sea herbs 8

Crispy beef cheek
pickled walnut, baked celeriac 8

MAINS

Hereford sirloin
50 day Himalayan salt aged on the bone, triple
cooked chips, bone marrow, baked shallot,
watercress 28

Dingley dell pork loin
pressed shoulder, sprouting broccoli, red cabbage
puree, potato terrine, hazelnuts, heritage carrot 17

Duck breast
blood orange, turnips, kale,
wild garlic, shimeji mushrooms 19

Fillet of sea bream
curried mussel soup, steamed clams,
sea kale, salsify 16

Heritage squash pearl barley risotto
ricotta, nasturtium, pumpkin seeds 14

Fillet of hake
warm tartare sauce, rock samphire, straw
potatoes, confit shallot 16

SIDES

Pink firs 4 Triple cooked chips 4
Broccoli, hazelnuts 4 Watercress salad 4
Extra bread 4

DESSERTS

Passionfruit curd pavlova
yoghurt sorbet, passionfruit ice 8

Duo of fine cheeses
served with biscuits, quince jelly 10

Pear and almond sponge
celery sorbet 8

Rhubarb and custard trifle
rhubarb sorbet, toasted almonds 8

Chocolate mousse
pistachio sponge, pistachio ice cream 8

COFFEE

A Selection of Teas and Coffee from 3.25

AFTERNOON TEA

Reserve your table for a proper afternoon tea. There's a choice of special teas from all around the world, a selection of delicious savouries, homemade scones with jam and Jersey cream and a variety of temptingly naughty cakes and pastries to choose from. Served daily, booking essential.

WINE NIGHTS

Thursday 27th of April

ITALIAN ISLANDS WINE NIGHT

A fantastic selection of wines
across Sicily and Sardinia,
hosted by Peter Rowe

£55 PER GUEST

To book please see a
member of staff.

CHAMPAGNE WINE NIGHT

Thursday 25th May
£66 per person

SUNDAY ROAST

Available 12pm - 9pm
on Sundays.

Note that we change
our menus regularly,
please ask for
more information.

PRIVATE DINING

Our elegantly designed
Green Room is an ideal
venue for business or
pleasure. It is fully equipped
for digital presentations or for
viewing big events or films on
our large wall
mounted screen and
provides a fabulously
impressive dining setting.

EASTER SUNDAY

Have you booked a table for
Easter Sunday yet?

We will be serving our Sunday
Roasts and Afternoon Tea as
normal.

Should you wish to make a
reservation, please see a
member of staff and they will
be happy to make the
arrangements for you.