





Nocerella Olives 4

Cashews & Almonds 4

Salt hake croquettes 4

Puff pork scratching 4

Tempura oysters 3

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

Pink firs 4

Triple cooked chips 4

Broccoli, hazelnuts 4

Watercress salad 4

Extra bread 4

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

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

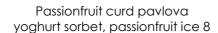
Fillet of sea bream curried mussel soup, steamed clams, sea kale, salsify 16

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

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







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

SUNDAY ROAST

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

Available 12pm - 9pm on Sundays. Note that we change our menus regularly, please ask for more information.

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.

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.

Please ask for our Children's menu. Please make us aware of any intolerances or allergies you may have. We cannot guarantee that all of our dishes are free from traces of nuts.