



Starters

Kohl Rabi & Spring Onion Pakoras, Mango, Gooseberry & Nigella Seed Chutney,
Radish & Mint Salad (GF, VE) £9

Treacle Cured Chalkstream Trout, Cucumber and Dill Dressing, Whisky Persimmon Curd (GF) £10

Scott Free Range Pork Scotch Egg, Apple and Fig Chutney, Landcress £9.50

Venison Carpaccio, Smoked Mushroom Anchovy Ketchup, Pickles, Herb Beignet (GF) £12

Mereworth Celeriac Velouté, Pickled Walnut and Chestnut Mushroom Dressing (V) £8

Squid Ink Battered Cod Cheeks, Pickled Cucumber, Salad Cream £10

Seafood Platter-Build your own:

Cold

Argentinian Red Shrimp £4.50 each

North Atlantic Prawns £5 per 100g

Brixham Dressed Crab £21

Native Rock Oysters £3 each

Hot

Spicy Tempura Soft Shell Crab £13

Fowey Mussels, Chorizo, Black Garlic £14

Mains

Fillet of Hake, Heritage Potato, Courgette and Chorizo Fricassée, Fennel Verde £24

Venison Haunch Steak, Faggot, Parsnip Puree, Cumberland Sauce £19

Pan Roasted Halibut, Graffham Dexter Short Rib, Cavolo, Chicken Sauce, Bagna Cauda £28

Moroccan Spiced Squash and Bulgur Wheat Pastilla, Roasted Beetroot, Iron Bark, Za'atar Pesto
£18 (V)

Scott Free Range Pork Steak, Creamed January King, Cider Mead Pear, Rosti, Jus £24 (GF)

From the Grill

Served with Triple Cooked Chips, Heritage Tomatoes, Portobello Mushroom & Pink Peppercorn
Butter

Highland Wagyu Ribeye (GF) £27 per 100g (min 150g)

Hampshire Fillet 250g (GF) £32

Hampshire Sirloin Steak (GF) £28

Steak weight = raw product. Please
advise staff of allergies.

V Vegetarian **VE** Vegan **GF** Gluten Free

A discretionary 12.5% service charge
will be added to your bill



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