



Thursday 16th September

A LA CARTE

SNACKS

Chorizo £6

Sourdough, Jersey butter £4

Mangalitza head croquettes, confit garlic mayonnaise £5

Smoked cod's roe, radish, egg yolk £8

Chicken liver & foie gras parfait, Coscia pear, hazelnut, brioche £16

Lamb ribs, fermented chili, coriander, shallots £10

"Big Mac" steak tartare, confit potato, chive £10

STARTERS

Mangalitza black pudding, treviso, elderberry £12

Pineapple tomato, dragon cucumber, melon, caper £12

Chalk Stream trout, cockles, datterini tomatoes, basil £16

Cornish mackerel, bulgogi, citrus, herbs £16

MAINS

Pappardelle, Delica pumpkin, trompette, egg yolk, Berkswell £16

Cornish sea bass, Scottish girolles, corn, purple sprouting broccoli £28

Welsh grouse with trimmings £39

STEAKS & CHOPS

Lamb leg steak 400g £32

Middle White chop 300g £24

Angus sirloin 400g £48

Sussex bone-in ribeye 800g £80 | 1kg £100

SIDES

Romanesco, pickled red onion, almond £6.50

Confit potatoes £6

DESSERT

Madagascan chocolate ganache, toast ice cream, seville orange £10

Fig leaf ice cream, poppy seed & port £10

Cherry & almond tart, cream cheese, brandy almonds £10

Selection of cheeses, fig & port chutney £14