A LA CARTE

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

SMALL PLATES

tear & SHARING LOAF & WHIPPED BUTTER V 9

DUCK LIVER PARFAIT, CLEMENTINES & GRANOLA 12

NATIVE LOBSTER BISQUE 17

BEETROOT SALAD, GOATS CURD, CHARRED LEEKS & WALNUTS V VGO 12

OLD WINCHESTER CHEESE SOUFFLÉ & MUSTARD SAUCE V 12

MAIN PLATES

BRAISED BEEF CHEEK, CREAMED POTATO, ONION & RED WINE JUS 27

DRY AGED DUCK, RED CABBAGE, PRESERVED CHERRIES & KUMQUATS 28

NORTH SEA STONE BASS, CAVIAR, COASTAL GREENS & TARTAR SAUCE 27

BARLEY RISOTTO, WILD MUSHROOM & TRUFFLE V VGO 19

STEAKS

all served with roasted shallot onions, salad & sauce

80Z SIRLOIN: 28-DAY AGED CUMBRIAN NATIVE BEEF 38

for two TOMAHAWK 90 please allow 45 minutes, served from 6pm

CAULIFLOWER STEAK, MISO & MARMITE GLAZE VG 18

SAUCES: BEEF & RED WINE; BÉARNAISE V; HERB & CAPER VG; AIOLI VG

BURGERS & CLUB

all served with a side salad

RIB CAP BEEF, APPLEWOOD CHEDDAR, BACON JAM, AIOLI & CHIPS 20

PORTOBELLO MUSHROOM, MARINATED GRILLED TOFU, AVOCADO, AIOLI & CHIPS VG 18

CLUB: GRILLED CHICKEN, BACON, EGG, LETTUCE, ISLE OF WIGHT TOMATOES & BACON JAM 14 served until 2.30pm

SIDE PLATES

TRIPLE COOKED CHIPS V 5 CREAMED POTATOES V 5 SEASONAL VEGETABLES VG 5 ALLOTMENT SALAD VG 5

PUDDING PLATES

BRITISH CHEESES & BISCUITS V 14

CHOCOLATE MOUSSE & KIRSCH CHERRIES V VGO 12

APPLE & CRANBERRY CRUMBLE, OATS & CARDAMON CUSTARD V 10

STICKY TOFFEE PUDDING, WALNUTS, BUTTERSCOTCH SAUCE & MALT ICE CREAM V 12

DARK CHOCOLATE SOUFFLÉ, WHITE CHOCOLATE CUSTARD & CHOCOLATE CRUMBLE V 12



THE GALLERY