

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

# & share

### SMALL PLATES

SOURDOUGH LOAF & AMPERSAND BUTTER VGO 7

OLD WINCHESTER CHEESE SOUFFLÉ, WILD ROCKET & MUSTARD SAUCE V 13

CRISPY PORK BELLY & SPICED PLUM KETCHUP V 11

SHELLFISH BISQUE & LOBSTER TORTELLINI 15

DUCK LIVER PARFAIT, KUMQUATS, CHERRY & SAVOURY GRANOLA 14

CAESAR SALAD VGO 12

HOME-CURED BEETROOT SALMON & NORI CRISPS 17

### two

### MAIN PLATES

SMOKED CHILLI & HARISSA-MARINATED MONKFISH, CHORIZO & BLACK-EYED BEANS SALAD 75

BRAISED BEEF CHEEK, CREAMED POTATO, ONION & RED WINE JUS 32

BARLEY RISOTTO, WILD MUSHROOM, PICKLED WALNUTS & TRUFFLE VGO 22

LAMB RUMP, SWEETBREADS, BRAISED SALSIFY & SPINACH 38

DUCK BREAST, CONFIT LEG, ENDIVE & SPICED PLUM 32

PAN-FRIED STONEBASS, CUCUMBER & SEAWEED SALAD & LEMONGRASS BROTH 34

RIB CAP BEEF BURGER, APPLEWOOD CHEDDAR, BACON JAM, CHILLI RELISH & CHIPS 22

BEETROOT BURGER, MUSHROOM, AVOCADO, AIOLI & CHIPS VGO 22

## FROM THE GRILL

two

all served with a braised shallot, a sauce and a side of your choice

28-DAY DRY-AGED TOMAHAWK & CELERIAC RÉMOULADE 90 please allow 45 minutes

80Z SIRLOIN: 28-DAY AGED NATIVE BEEF & CELERIAC RÉMOULADE 38

YELLOWFIN TUNA STEAK & KIMCHI SLAW 36

LEMON-MARINATED SPATCHCOCK POUSSIN & KIMCHI SLAW 28

BEETROOT HOME-CURED CELERIAC STEAK & KIMCHI SLAW VG 18

### SAUCES 4

BEEF & RED WINE BÉARNAISE V CHIMICHURRI VG AIOLI VG GREEN PEPPERCORN ROASTED VEGETABLE JUS VG PAPRIKA DIP V

### SIDE PLATES 5

SEASONAL VEGETABLES V ALLOTMENT SALAD V CREAMED POTATOES V TRIPLE-COOKED CHIPS VG CHORIZO & BLACK-EYED BEANS SALAD VGO SWEET POTATO FRIES V

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note - we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionaryservice charge of 12.5% will be added to your bill

# THE GALLERY