

Menu

NIBBLES

PICKLED SEASONAL VEGETABLES /
4

SALT COD CROQUETTES,
SAFFRON AIOLI / 4.5

ALEX GOOCH GRIDDLED
SOURDOUGH, AIOLI / 3

MAINS

FARMER TOM'S STEAK 10 / 15

GRASS-FED, DRY AGED, CUT CHANGES REGULARLY TO SUPPORT
A SMALL PRODUCER SUSTAINABLY. ORDER MEDIUM RARE OR WELL DONE.

BUTTERS + SAUCES

BLUE MONK & PORT - MUSTARD & TARRAGON - ANCHOVY & SHALLOT
BEARNAISE - PEPPERCORN - GREEN SAUCE / 1.5

COURGETTE FLOWER / 11

NEALS YARD GOATS CURD, NASTURSIAN PUREE,
RAINBOW CHARD, TOMATO, CHICORY, RADISH

CIDER CURED TROUT / 11

CRAB BISQUE, JERSEY ROYAL PUREE,
PEA, CHARD, CRAB MAYONAISE

ON THE SIDE

HERITAGE TOMATOES, FENNEL,
OLD WINCHESTER, FRESH HERBS / 4

ROASTED AUBERGINE, BLACK GARLIC
HARISSA, CRÈME FRAICHE, PINE NUTS / 4.5

COURGETTE, BROAD BEAN, GREEN BEAN,
ALMOND, LEMON, MINT / 4.5

TRIPLE COOKED CHIPS / 3.5

SOFT HEN'S EGG, ANCHOVIES,
OLD WINCHESTER, CHARRED BABY
GEM, SOURDOUGH CROUTON / 4.5

BREADED GARLIC FIELD MUSHROOM,
WATERCRESS, GREEN SAUCE / 4

DESSERTS

CHOCOLATE PAVLOVA, VANILLA
CREAM, ORGANIC BERRIES / 5.5

LEMON POSSET,
HONEYCOMB, SHORTBREAD
/ 5.5

FINN COWS CHEESE, FENNEL +
TOMATO CHUTNEY, THYME
CRACKERS / 4.5