

A LA CARTE

NIBBLES

BREAD <i>with miso butter</i>	4
PITTED NOCELLARA & KALAMATA OLIVES (ve) (gf)	4.5

STARTERS

ISLE OF WIGHT TOMATOES <i>tomato consommé, bergamot and olive granita, IPA sourdough cracker, pickled shallot (ve)</i>	10
GOAT'S CHEESE & BEETROOT <i>goat curd mousse, beetroot velouté, salt baked baby beetroot, clementine, liquorice powder, linseed cracker (v) (gf)</i>	10
FOIE ROYALE <i>and chicken liver parfait, duck breast bresaola, blackberry, quince, pain d'epices</i>	11.5
MI-CUIT TROUT <i>lobster oil poached trout, buttermilk sauce, cucumber, radish, gooseberry</i>	11
TEMPURA COD CHEEK <i>crab and lobster emulsion, ravigote sauce, garden micro herbs (gf)</i>	12

MAINS

MISO GLAZED CARROT <i>Guinness spelt risotto, hazelnut dukkah, girolles, fresh peas, pickled carrot (ve)</i>	18
GARDEN GNOCCHI <i>courgette, Baron Bigod espuma, hazelnut beurre noisette, preserved lemon, basil (v)</i>	19
COD LOIN <i>with mussel farce, brassica, caviar beurre blanc</i>	28
CORN-FED CHICKEN SUPREME <i>mustard and chicken leg croquette, celeriac, charred corn, winter truffle, vadouvan jus</i>	25
STEAK 8OZ "Ruby & White" <i>sirloin, Roscoff onion, pomme purée, pulled beef (gf upon request)</i>	28

SIDES

PEPPERCORN SAUCE (gf)	3
BITTER LEAVES SALAD <i>garden herbs, citrus, lemongrass vinaigrette (ve) (gf)</i>	4
HAY BAKED POTATOES <i>with Café de Paris butter (gf) (df on request)</i>	4
SMOKED POMME PURÉE (gf on request)	6.5
TENDERSTEM BROCCOLI <i>with garlic oil, toasted almonds (ve) (gf)</i>	4.5
GREEN BEANS <i>crispy chilli oil (gf) (df on request)</i>	4.5

DESSERTS

CHOCOLATE NAMELAKA <i>chocolate mousse, olive oil sponge, 'boozy' cherries, chocolate soil, cherry sorbet, candied almonds (ve) (gf)</i>	8
RASPBERRY BRIOCHE DOUGHNUT <i>white chocolate mousse, mint</i>	8
POACHED PEAR <i>peach gel, seed flapjack, thyme custard, bee pollen and salted caramel ice cream (gf)</i>	8
VANILLA & CLOTTED CREAM PARFAIT <i>macerated strawberries, basil sponge, strawberry gel, pink peppercorn meringue</i>	8
CHEESEBOARD <i>Bath Soft, Devon Blue, aged Cornish Gouda, fig chutney, crackers, pickled walnuts, celery</i>	13

Please let a member of staff know if you have any allergies or intolerances when you order.

v = vegetarian ~ ve = vegan ~ gf = gluten free ~ df = dairy free

A 10% discretionary service charge will be added to your final bill