

ME NU

(Try our sommelier recommendations with any dish)

Stout Bread & Smoked Butter

Burrow Hill Cider, Somerset, England £3.00

Starters

Sardine pate, sourdough cracker, burnt lemon aioli

2022 Organic Bagordi Rioja Blanco, Spain £7.50

Smoked ham hock croquette, pickled onion, chives

2021 Maia, Cotes de Provence, France £10.50

Charred leek, homemade ricotta, leek top oil, linseed

2021 Wide River Chenin Blanc, Robertson, South Africa £7.50

Mains

ChalkStream trout, potato terrine, olive oil sabayon

2022 Orange Natural Wine, Cramele Recas, Romania £9.50

Venison, celeriac puree, crispy kale

2021 Lyme Bay Pinot Noir, Devon, England £10.50

Lions Mane mushroom, barley risotto, caramelised onion puree

2021 De Bartoli La Boheme Act Three Pinot Gris, Yarra Valley, Australia £11.50

Dessert

Bread and butter pudding, brandy crème anglaise

Foursquare Crisma Barbados Rum Cream Liqueur £6.00

Turkish Delight cheesecake, crème fraiche

2021 Joostenberg, Noble Late Harvest Chenin Blanc, Paarl, South Africa £7.25

Plum tarte tatin, marmalade ice cream

Pfeiffer, Muscat, Rutherglen, Australia £8.50

Petit Fours

Cocktail of the Night

Toast of Chesil Beach £10.95

Toast infused Hive Vodka, lime juice, honey syrup in a marmalade rimmed glass

Mocktail of the Night:

Fire Flowers Cordial £8.95

Monin Lychee Syrup, Caleno Tropical, lime juice, Fever Tree Aromatic Tonic Water