

# A LA CARTE

| minimum of two courses |

## STARTERS

*Smoked eel & potato,  
Apple gel, horseradish, unagi*

*£11.50*

*Cornish red mullet, elderflower,  
Cockles, trout roe*

*£16.85*

*Braised beef cheek  
Liquorice onion, parsley root,  
Dorset snails*

*£15.75*

*Roasted Greenstraight™ scallops,  
Korean bbq pork belly, plum, parsnip*

*(hand dived on a single breath)*

*£26.50*

*Should you have any form of food allergies, please inform the front of the house manager.  
Please note that all ingredients are handled in the same kitchen & we cannot guarantee  
our dishes to be 100% allergen free. Our menu descriptions do not include all ingredients.*

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## MAIN COURSES

*Duck breast, roast duck liver,  
Chicory orange marmalade,  
Blood orange  
£28.85*

*Wild Sea Bass fillet  
Beetroot, asparagus, artichoke,  
Spiced red wine jus  
£ market price*

*South Downs Venison,  
Venison bolognese, walnut, fig, pear  
( recommended pink )  
£29.95*

*Wild Halibut fillet,  
Crab, spinach, pumpkin,  
Curried lentils,  
£ market price*

*Australian Wagyu Sirloin 130g £49.00  
Japanese A5 Kobe Beef 120g £77.00  
Australian Wagyu Fillet 130g £67.00  
Australian Wagyu Tomahawk 1kg £160  
( all recommended medium rare)*

*Served with: wagyu fat potato, mushroom,  
garlic pepper ketchup*

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## DESSERTS

*Blackberry Alaska,  
Lovage ice cream, cherry*

*£12.85*

*36's SNICKiss  
Peanut, chocolate, caramel*

*£13.50*

*Bergamot, passion fruit, mango,  
( to share)*

*£24.85*

*Coconut panna cotta, caramel,  
date & rum raisin, pineapple*

*£12.75*

*Selection of artisan cheeses*

*4 cheeses @ £15.50*

*6 cheeses @ £19.50*

*8 cheeses @ £26.00*

## COFFEE & TEA

served with sweet treats

*£4.75*

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## TEA

*English Breakfast | Earl Grey | Fresh Mint | Peppermint |  
Green Tea | Jasmine Tea | Lemon & Ginger | Moroccan Mint Tea |  
Chamomile | Assam | Lapsang Souchong | Blackberry & blueberry |  
Raspberry & strawberry | Orange, cinnamon & cloves |  
Rooibos with manuka honey*

## COFFEE

Artisan Coffee “Blue Monday”  
Cappuccino, espresso, latte, americano,  
flat white, hot chocolate, iced coffee

Irish Coffee / Liqueur Coffee

## DESSERT WINE & PORT BY THE GLASS

Coteaux du Layon 2006, Carte D'Or Domaine des Baumard (125ml)  
£13.95

Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (125ml)  
£11.50

Taylor’s 10 Year Old Tawny port (75 ml)  
£9.95

Churchill’s Reserve Port (75ml)  
£7.95

## AFTER DINNER COCKTAILS £9.5

### **Espresso Martini**

Vodka, espresso, coffee liqueur

### **Boozy Apple**

Zubrowka vodka, caramel, apple

### **Negroni**

Gin, Vermouth, Campari

### **Mudslide**

Baileys, Kahlúa, Vodka, Cream