

A LA CARTE

| minimum of two courses |

STARTERS

*Peking glazed chalk stream trout,
Radish, mouli, cucumber
£15.65*

*Smoked duck breast, duck liver,
Gingerbread, kumquat
£17.85*

*Sweet & Sour pig's cheek,
Smoked hock, pearl barley
£16.95*

*Greenstraight™ roasted scallops,
Prawn toast, Thai dashi gel
(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

*Wild turbot fillet, black garlic
Garlic prawn, watercress, fennel,
£ market price*

*Lumina lamb, date, pomegranate,
Moroccan spiced squash
(served pink)
£29.85*

*Market catch of the day,
Caper, potato, leek, roe, champagne sauce
£ market price*

*Southdowns venison loin
Maple crushed carrot, blackberry, oats
(recommended pink)
£33.50*

*Australian Wagyu Sirloin (mbs 8-9) 140g £62.00
Japanese A5 Kobe Beef 120g A+ £95.00
Wagyu Fillet 130g (mbs 8-9) £90.00
Australian Wagyu Tomahawk (mbs8-9) £180
(all recommended medium rare)*

*Served with: truffled potato, tomato jam , shiitake,
Stout and beef jus*

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DESSERTS

*36's Piña colada,
coconut, pineapple*

£12.75

*Belgian chocolate,
cherry, kirsch*

£11.95

*Pistachio,
French viennoiserie pastry,
white chocolate, almond*

£13.85

*36s Cheese
fig, apricot, apple treacle tart,
micro leaves*

£14.75

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 | 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

Tokaji Late Harvest 2020, Disznókő, Mad, (500ml bottle)
£14.95

Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (100ml)
£11.90

Coteaux du Layon 2006, Carte D’Or Domaine des Baumard (100ml)
£10.95

Taylor’s 10 Year Old Tawny port (100 ml)
£10.50

AFTER DINNER COCKTAILS

Espresso Martini £11
Vodka, espresso, coffee liqueur

Boozy Apple £9.50
Zubrowka vodka, caramel, apple

Negroni £11
Gin, Vermouth, Campari

Mudslide £11
Baileys, Kahlúa, Vodka, Cream