



STARTERS

- GIN CURED SALMON, rhubarb, ginger and pumpernickel 9.00
MACKEREL, cucumber, ceviche, lime and soy 8.50
PIGEON, apple and walnut 9.00
GLAZED PORK BELLY, apricot, almond and carrot tops 8.50
MUSHROOM CONSOMMÉ, celeriac and truffle goats curd 8.50
BEETROOT MOUSSE, balsamic and artichoke 8.00

MAIN EVENT

- JOHN DORY, mushrooms, mussels and spinach 25.00
HALIBUT, oxtail, leek and sweetcorn 26.00
WEALDEN LAMB, Pommies Anna, artichoke and rosemary 27.00
DUCK BREAST, fennel, orange and goose liver 26.00
SAGE GNOCCHI, parsnip, kale and pine nut 18.50
CARROT CONFIT, spiced lentils, Savoy cabbage and coriander 18.50

DESSERTS

- DARK CHOCOLATE & COFFEE, Hazelnut delice and pear 9.50
RHUBARB AND CUSTARD Vanilla, blood orange and brioche 9.00
APPLE TART, cinnamon, almond and calvados 8.50
APRICOT CHEESECAKE, Honey and white chocolate 8.50
CURLEW CHEESE, Artisan crackers, pickled celery, walnut chutney and balsamic grapes 12.00

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED
HEAD CHEF **GARY JARVIS**

OPENING TIMES:

- OPEN** TUESDAY – SUNDAY
CLOSED MONDAY
LUNCH 12.00pm-2.30pm
DINNER 6.30pm – 9.30pm (Closed Sunday)

