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A T N O . 5

Sunday 14th June

House Rosemary Focaccia, White Bean & Confit Garlic

Snacks

Olives	5	Welsh Rarebit, Lamb & Tomato	7
Buttermilk Chicken, Aioli & Gravy	9	Padron Peppers	7
Hartgrove Dorset Coppa	10		

Courgette Flower, Ricotta & Mint

Chalk Stream Trout, Almonds, Confit Garlic & Sauce Vierge

Rigatoni, Braised Lamb, Puttanesca Sauce

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Potato Gnocchi, Isle of Wight Tomatoes, Chilli & English Pecorino

Hake, Bouillabaisse Sauce, Pembrokeshire Cockles & Rock Samphire

Dry Aged Rump Cap, Beef & Onion Yorkshire Pudding & Horseradish

Slow Cooked Sage and Onion Porchetta, Crackling & Apple Sauce

Braised Lamb Shoulder, Courgette, Asparagus & Salsa Verde (for two)

Rabbit & Smoked Bacon Lasagne (for two)

Half a Crispy Pig's Head, Apple & Mustard (for two)

Whole Roast Sea Bream, Isle of Wight Tomatoes, Anchovy & Chilli (for two)

Our Meat Options are Served with Duck Fat Potatoes, Beef Fat Carrots,
Buttered Hispi & Cauliflower Cheese

British Summer Fruit Pavlova

Chocolate Orange Choux

Yoghurt & Elderflower Sorbet, British Strawberries

British Cheese Board & Honey Parkin (£3 supplement per person)

2 Courses – £35 per head

3 Courses – £42 per head

Please make us aware of any allergies or dietary requirements as not all ingredients are included in the descriptions; we do not guarantee there may not be traces in our kitchen. Our game may contain shots.

We add a discretionary service charge of 12.5% to food & beverage