

Sample à la carte menu

Nibbles - Bread £3.00, Roasted Almonds £3.50, Olives £4.25
Sauté chorizo & fennel seeds £4.75

Starters

Asparagus, wild garlic & pea soup, lemon oil £9
New forest asparagus, sauce gribiche, parmesan £9.75
Smoked mackerel pâte, crostini, pickled cucumber £10.50
Ox tongue, new potatoes, radish, wild garlic dressing £12.50
Cured duck ham, sun blush tomatoes, bocconcini, hazelnuts £15
Brixham scallops, apple, pancetta, cauliflower £16.50

Mains

Smoked tomato & piquanté pepper tagliatelle, basil £19.50
Roast chicken breast, pearl barley, tarragon, cavolo nero, black garlic £24
Onglet steak, peppercorn sauce, pommes frites £24
Roast hake, butter beans, chorizo, tapenade £24
Sea bass, mussels, samphire, cucumber beurre blanc £26.50
Wiltshire rump of lamb, asparagus, pea & mint, lamb sauce, salsa verde £34
Sirloin steak, wild mushrooms, pommes frites, Béarnaise sauce £36

Sides £5

Green salad Pommes frites New potatoes
Bromham carrots & almond butter
Wild garlic dauphinoise £6

Puddings

Chocolate torte, cherries, crème Chantilly £9.75
Lemon & lime posset, Italian meringue, shortbread £9.25
Vanilla iced parfait, poached rhubarb £9.25
Banana bread fondant, dulce de leche, vanilla ice cream £9.75
Reblochon, chutney, biscuits £9.50
(add Montgomery cheddar +£3 and/or Bath blue +£3)
Sorbet or Ice cream (please ask for flavours) 2 scoops £5 or 3 scoops £7.50

Please note that some dishes may contain nuts or traces of nuts, lactose or gluten.
Fish dishes may contain small bones. Game dishes may contain shot.
If you have any allergies please make a member of the team aware.

An optional 12.5% gratuity will be added to your bill, this goes directly to the team, thank you