



CHOOSE YOUR MENU

SET MENU

A LA CARTE MENU

LADIES NIGHT MENU

WEEKEND BRUNCH MENU

v = vegetarian d = dairy free gf = gluten free Vv = vegan

Note: Some of our dishes may contain traces of nuts. Please ask your server for any allergies.

Also, some dishes can be changed to accommodate to your dietary requirements.

A discretionary service charge of 12.5% will be added to your bill.

2 Course £20.95 / 3 Course £23.95

Homemade Baked Bread

Canapes

STARTERS

Soup of the day (v)

Grilled asparagus, Hazelnut pesto, Avocado, Scallion, Pea shoot salad, Ginger dressing (Vv)

Pan fried Scallops, Marinated Carrots, Puffed wild rice, Black pepper Tuile, Curry emulsion (d)

Slow cooked surrey farm pork belly, sesame, baked apple, honey soy jus (d)

Cornish crab, Cucumber, Watermelon, Elderflower gel, fennel, Gin and Lemon dressing (d)

MAINS

Tofu and Spinach kofta, Saffron Rice, Red Onion salad, Coriander, Spiced Coconut cream sauce (Vv)

Pan Fried Hake, Burnt Garlic Soba Noodles, Edamame Beans, Black Sesame Truffle Sauce, Pea Shoots, Ginger Dressing (d)

Corn Fed Chicken, Miso, Pan Fried Chicken Mousse, Marinated Bok Choy, Lemon & Garlic Emulsion

Rack of Lamb, Slow Cooked Lamb Shoulder, Broccoli, Potato Croquette, Miso Aubergine, Lamb jus

Gressingham Duck Breast, Crispy Leg Croquette, Confit Fennel, Fig, Honey & Soy jus (d)

SIDES: £2.95

Broccoli, Black Sesame Truffle Sauce (v) (d) Baby Bok Choy, Confit Garlic and Chilli Oil (Vv)

Home-made Chips, Sriracha Aioli (V) (gf) Sautéed New Potatoes, Spiced Soya (V) (d)

DESSERTS

Hot Chocolate Fondant, Brandy Snaps, Dark Chocolate Sauce, Grapefruit & Pink Peppercorn Ice-cream (v)

Peanut Butter Cheesecake, Candied Peanuts, Toffee, Vanilla Crumble, Miso Caramel Ice-cream (v)

Homemade Doughnuts, Ginger Chocolate & Cinnamon Caramel (v)

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Homemade Baked Bread

Canapes

STARTERS

Soup of the day (v) 5

Grilled asparagus, Hazelnut pesto, Avocado, Scallion, Pea shoot salad, Ginger dressing (Vv) 6

Pan fried Scallops, Marinated Carrots, Puffed wild rice, Black pepper Tuile, Curry emulsion (d) 7

Slow cooked surrey farm pork belly, sesame, baked apple, honey soy jus (d) 6

Cornish crab, Cucumber, Watermelon, Elderflower gel, fennel, Gin and Lemon dressing (d) 7

Cornfed chicken liver parfait, ruby port gel, candid walnuts, cornichons, toasted sourdough 7

Assiet of beetroot, grain mustard and honey dressing, apple sorbet, fresh herbs, aged balsamic (Vv) 6

MAINS

Tofu and Spinach kofta, Saffron Rice, Red Onion salad, Coriander, Spiced Coconut cream sauce (Vv) 13

Sea bream, Saffron potato, Romanesco, pickled shallots, Black truffle dressing, Chorizo emulsion (g) 14

Surrey farm top rump, Braised oxtail, roscoff onion puree , Wild Mushroom, Lemongrass mash, Carrots, Red Wine jus (g) 15

Lyme Bay Cod, Mussels, Creamy Mash, Parsley Crumbs, Warm Tartar Sauce 15

Rack of Lamb, Slow Cooked Lamb Shoulder, Broccoli, Potato croquette, Miso Aubergine, Lamb jus 15

Gressingham Duck Breast, Crispy Leg Croquette, Confit Fennel, Fig, Honey & Soy jus (d) 15

SIDES: £2.95

Broccoli, Black Sesame Truffle Sauce (v) (d) Baby Bok Choy, Confit Garlic and Chilli Oil (Vv)

Home-made Chips, Sriracha Aioli (V) (gf) Sautéed New Potatoes, Spiced Soya (V) (d)

DESSERTS

Hot Chocolate Fondant, Brandy Snaps, Dark Chocolate Sauce, Grapefruit & Pink Peppercorn Ice-cream (v) 5

Peanut Butter Cheesecake, Candied Peanuts, Toffee, Vanilla Crumble, Miso Caramel Ice-cream (v) 5

Homemade Doughnuts, Ginger Chocolate & Cinnamon Caramel (v) 5

Granny Smith Apple Sorbet, Quince Gel, Salted Granola (Vv) 5

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3 Course £27 includes Unlimited House Wine

Homemade Baked Bread

STARTERS

Soup of the day (v)

Grilled asparagus, Hazelnut pesto, Avocado, Scallion, Pea shoot salad, Ginger dressing (Vv)

Slow cooked surrey farm pork belly, sesame, baked apple, honey soy jus (d)

Cornish crab, Cucumber, Watermelon, Elderflower gel, fennel, Gin and Lemon dressing (d)

MAINS

Tofu and Spinach kofta, Saffron Rice, Red Onion salad, Coriander, Spiced Coconut cream sauce (Vv)

Sea bream, Saffron potato, Romanesco, pickled shallots, Black truffle dressing, Chorizo emulsion (g)

Surrey farm top rump, Braised oxtail, roscoff onion puree , Wild Mushroom, Lemongrass mash, Carrots, Red Wine jus (g)

Gressingham Duck Breast, Crispy Leg Croquette, Confit Fennel, Fig, Honey & Soy jus (d)

SIDES: £2.95

Broccoli, Black Sesame Truffle Sauce (v) (d)

Baby Bok Choy, Confit Garlic and Chilli Oil (Vv)

Home-made Chips, Sriracha Aioli (V) (gf)

Sautéed New Potatoes, Spiced Soya (V) (d)

DESSERTS

Peanut Butter Cheesecake, Candied Peanuts, Toffee, Vanilla Crumble, Miso Caramel Ice-cream (v)

Homemade Doughnuts, Ginger Chocolate & Cinnamon Caramel (v)

Granny Smith Apple Sorbet, Quince Gel, Salted Granola (Vv)

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2 Course £14.95 per person

1 Course, 1 Hot Drink of your choice £10.50 per person

Smoked Haddock Kedgeree, Soft Boiled Eggs, Watercress, Yuzu Dressing

Chalcroft Farm Bacon, Plum Tomato, Smoked Cheddar and Garlic Aioli Club Sandwich, Dressed Leaves

Dressed Cornish Crab, Avocado, Poached Egg, Crumpets, Lime Hollandaise

Warm Egg Salad, Sundried Tomato, Spiced Chorizo, Olives, Fried Onions, Sugar Snap Peas, Honey and Chili Dressing

Smashed Avocado, Sourdough Toast, Tomato Salsa, Poached Egg, Pea Shoots

(Add Smoked Bacon £1.50)

1 Course, 1 Hot Drink of your Choice £8.50 per person

Tea Smoked Salmon, Poached Egg, Dill and Yuzu Hollandaise, English Muffin

Honey Roast Ham and Smoked Cheddar Omelette, Watercress, Toasted Sourdough

Wild Mushroom, Sourdough Toast, Watercress Salad, Truffle Oil

Smoked Bacon Hash, Beans, Poached Egg, Plum Tomato Salsa, Fresh Herbs

Lyme Bay Cod and Smoked Salmon Fish Cake, Poached Egg, Kimchi, Lime Hollandaise

Sweet Belgian Waffle, Maple Syrup, Vanilla Ice Cream

Granny Smith Apple Sorbet, Quince Gel, Salted Granola

Drinks

Freshly Squeezed Juices (Orange or Grapefruit) 3

Hot Beverages 3

Coffee of your choice

Flavoured Tea of your choice

SERVED ON SATURDAY & SUNDAY FROM 11AM - 4PM

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