

STARTERS

Salmon carpaccio cauliflower purée, pickled cucumber, lemon marmalade	£14
Black angus grass fed beef tartare quail egg, Melba toast	£17
Buffalo milk burrata heritage tomatoes, basil dressing	£16
Red pepper gazpacho VE black olives tapenade, croutons, basil oil	£9

SANDWICHES*Served with fries*

Classic club sandwich	£16
Native lobster roll Marie rose sauce, avocado, lettuce	£25
Dry aged cheeseburger bacon, club sauce, sesame bun	£23
Chargrilled sirloin ciabatta caramelised onions, rocket, Stilton	£19

SALADS*Add grilled chicken or tiger prawns | £10*

Caesar salad dry cured bacon, rosemary croutons, Parmesan & anchovy dressing	£16
Seared tuna Niçoise soft boiled egg, green beans, black olives, jersey royals, sundried tomatoes	£18/£32
Wye valley asparagus V sorrel, nasturtium, goat curd	£15

MAINS

Chicken Milanese rocket & parmesan salad	£28
Roasted fillet of organic salmon pea purée, fava beans, tomato berries, chive oil	£28
Garden pea & asparagus risotto V gorgonzola, toasted pine nuts	£26
Portland crab fresh linguine datterini tomatoes, chilli & lemon	£29

DESSERTS

Classic vanilla crème brûlée V shortbread	£9
66% dark chocolate fondant V passion fruit, coconut sorbet	£11
Basque cheesecake V English strawberries, ice cream	£10
Paxton & Whitfield cheese board oat crackers & apricot chutney	£16



V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our products from local and sustainable sources. Prices in British Pound Sterling £.