

Summer

Aperitifs

'Chalklands', Classic Cuvée Brut NV Simpsons Wine Estate, Kent	11
'Canterbury' Sparkling Rosé, Brut 2020 Simpsons Wine Estate, Kent	11.5
Wootton Hall Picante	10
Mojito	10
Negroni	10

Snacks

Crispy whitebait, sriracha mayonnaise	6
Butterbean hummus, chilli crisp, seeded crackers	6
Mixed olives	6
House sourdough & focaccia, whipped butters	6

Starters

Burrata & Isle of Wight tomato salad, garden basil, balsamic glaze (v)	8
Grilled langoustine, wild garlic aioli	14
Potato gnocchi, peas & broad beans, goat's curd (v)	9
Chalk Stream trout, anchovy dressing, egg, dressed leaves, sourdough crisps, Grana Padano	9
Chicken liver parfait, White Peak whisky marmalade, orange jelly, house brioche	10
Smoked eel & Staffordshire cheese arancini, sweetcorn purée, pickled samphire	9

Mains

Pan fried salmon, bisque sauce, courgette purée, fennel & preserved lemon salad	28
Duncombe Arms smoked haddock fish pie, buttery mash, boiled egg, summer greens	20
Sprinks Farm braised pork belly & cheek, malt glaze, cabbage & bacon, buttery mash, baby carrots	30
50-day dry aged Dunwood farm ribeye, hand cut chips, onion rings, garlic butter, pan jus	40
Grilled 8 ^{oz} rose veal loin steak, charred stem broccoli, pomme anna, black garlic relish	30
Jersey Royals, white Asparagus, potato velouté, summer truffle (v)	20
Grilled whole Cornish sole, brown butter caper sauce, lemon, parsley, sourdough, crispy potatoes	28

Sides

Crispy new potatoes, chive & mustard dressing	Buttered Summer greens	4
Hand cut chips	Skin on fries	
Green peppercorn sauce	Mixed leaves, house vinaigrette	

Please advise us of any allergies in advance.
A discretionary 10% service charge is included in the final bill