

AUTUMN

APERITIF

'Chalklands', Classic Cuvée Brut NV Simpsons Wine Estate, Kent 11

'Canterbury' Sparkling Rosé, Brut 2020 Simpsons Estate, Kent 12

SNACKS

Enios mixed Greek olives 5

Taramasalata, house sourdough, cucumber & preserved lemon 8

House sourdough & bread of the day, whipped & Marmite butter 6

Camembert, garlic confit toast, pear & saffron chutney 16

Pumpkin & Westcomb cheddar gougères 7

STARTERS

French onion soup, Marmite rarebit cheese croustade 9

⁷⁰⁰¹ Lustau 'Los Arcos' Dry Amontillado NV 75ml 7.⁵⁰

Westcomb cheddar twice baked soufflé, Café de Paris butter sauce 9

⁷⁰⁰² Saint-Aubin, Ropiteau Frères, 2022 125ml 13.⁵⁰

Warm butter poached trout, golden beetroot & apple salad, yoghurt dressing 12

⁷⁰⁰³ Weingut Monchhof, Riesling, Alte Reben, Spatlese Trocken, Wurzgarten, Urzig, Mosel 125ml 9

Crispy pigs head & black pudding terrine, pickled walnut puree 8

⁴⁰⁶² Nuits Saint Georges "Les Herbeux" Pierre Naigeon 2020 125ml 17

Chicken liver parfait, pear jelly, pear & saffron chutney 10

⁷⁰⁰⁴ Domaine de la Rouletière Les Argiles Vouvray Demi-Sec 125ml 12

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

Apple Tarte Tatin 18

hedgerow ripple ice cream, blackberry coulis for 2 to share

Please order this dessert in advance as it requires 45 minutes

MAINS

Roast partridge breast,

confit leg & chestnut choucroute, roast parsnip, white wine pear 32

⁴⁰⁶² Nuits Saint Georges "Les Herbeux" Pierre Naigeon 2020 125ml 17

Venison rump, brown butter mash, girolles, kale, black garlic garum jus 32

⁴⁰⁴⁶ Barolo, 'Patres', San Silvestro 2022 125ml 12

Roasted coley supreme, pumpkin seed praline,

star anise reduction, roasted squash, pumpkin seed dressing, bitter leaves 28

⁷⁰⁰⁷ Gewurztraminer, Dopff au Moulin, Terres Epicées, Alsace, 2023 125ml 11

Steamed Cornish pollack, celeriac, golden raisin & caper dressing, salsify 28

³⁰⁰⁴ Muscadet Sèvre et Maine sur Lie, Chéreau Carré 125ml 9

Salad of roasted brassicas, cheddar cheese sauce (v) 20

⁷⁰¹⁰ Prosper Maufoux, Chardonnay 2023, Hautes Côtes de Beaune, Bourgogne 125ml 13

8oz 50-day aged Ribeye of Dunwood beef

Triple cooked chips, garlic butter, panko breaded onion rings, red wine pan jus 40

⁹⁰⁰⁵ 2016 Les Tourelles de Pichon Baron, Pauillac 125ml 15

9oz dry aged Rump steak

Triple cooked chips, garlic butter, panko breaded onion rings, red wine pan jus 32

⁴⁰²² Château Boutisse, Saint-Émilion Grand Cru 2020 125ml 13

Sides 4.⁵⁰

Triple cooked chips - Skinny fries - Mixed leaf salad

Green peppercorn sauce - Charred cauliflower - Roasted squash

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