

BuRnT TRuffle

ApErITIF

Negroni 8½

London dry gin, Antica Formula sweet vermouth, Campari, orange

Champagne Charlie 10½

Charles Heidsieck champagne, seasonal syrup

To BEGIn

Freshly baked sourdough, truffle & walnut butter (*n*) 4

Honey and 5-spice cashew and almonds (*n*) 3½

Gordal olives 4

Hummus, fennel seed crisps 4½

STaRTERS

Chicken liver pate, farmhouse chutney, toasted sourdough 9

Crispy chicken wings, watermelon, pickled shallot, puffed wild rice and smoked garlic honey 8½

Butternut squash, house ricotta, pickled walnut and pumpkin seed dressing (*n*) 7½

Roasted vine tomato soup, grilled focaccia, mojo verde 7

Tandoori mackerel, caramelised mango, cucumber, coriander and lime salad 7

Salad of poached salmon, baby gem, avocado, cucumber, dill and crème fraîche 9

MAINS

Braised featherblade of beef, beetroot ketchup, truffle and parmesan chips 23

Skate wing, brown butter, Isle of Wight heritage tomatoes, mojo verde 22½

Caramelised cauliflower & pearl barley risotto, pickled cauliflower, parsley, hazelnut (*n*) 17

Roast spring lamb, courgette & basil purée, Wye Valley asparagus, fresh peas 30

Pan roast cod loin, salted white cabbage, Sharpes Express potatoes with warm tartare sauce 23

Sprouting broccoli, burrata, romesco, almonds, olive and caper salsa (*n*) 16

FORtWO TOShare

Dry aged bone-in sirloin (570g), truffle and parmesan chips, beetroot ketchup, tenderstem broccoli 70

(To share, please allow 45 minutes)

SIdES

Truffle and parmesan chips 4

Buttered Sharpes Express potatoes 4½

Tenderstem broccoli, almonds (*n*) 4½

DESSERTS

Ginger parkin with salted caramel sauce & honeycomb semifreddo 7

Hazelnut mousse, dark chocolate, orange, crushed hazelnuts (*n*) 7

Vanilla creme brulee 6

Lemon and almond cake, lemon curd, vanilla ice cream (*n*) 8

Fresh choux bun with English strawberries & vanilla cream 8½

Sugared ring doughnut with dark chocolate sauce & tonka bean semifreddo 7

CHEESE & PORT

Stinking Bishop, Mrs Kirkham's, Beauvale blue, farmhouse chutney, crackers 11

Sandeman 10 year Tawny port (75ml) 6

StICKIES

Monbazillac (75ml), Dom. De Grange Neuve, France 4½

Muscat (75ml), Chambers, Rutherglen, Australia 6

Sauternes (75ml), Château Laville, France 7

COFFEE

Americano coffee with homemade dark chocolate fudge 4½

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (*n*) = contains nuts. A discretionary service charge of 10% will be added to all parties of 6 or more.