

MENU

NIBBLES

SMOKED ALMOND (N) £4.50 GREEN OLIVES £4.50 MARINATED ANCHOVIES, LEMON OIL (F) £4.50 MERCER BREAD £6.50
Maldon rosemary salt & pepper butter (G,M,E)

COBBLE LANE CHARCUTERIE £19.50
Pickles & balsamic & olive oil, sourdough (G,SD)

CRISPY WHITEBAIT £9.00
Dill, lemon & caper mayonnaise (F,G,E,Mu,SD)

TEMPURA ARTICHOKES £8.00 Harissa aioli & green oil (Vegan - G)

STARTERS

CHILLED TOMATO & WATERMELON SOUP £11.00 Avocado, chilli, focaccia & basil oil (Vegan - G,SD)

SUFFOLK CHICKEN SCOTCH EGG £14.50
Caesar dressing, Baby Gem, Parmesan & anchovies
(F,G,E,M,SD,Mu)

CHARRED WYE VALLY ASPARAGUS £15.00
Whipped smoked burrata, orange dressing, radish & crispy onion (M.G)

SEVEN & WYE SMOKED SALMON £16.00

Jersey potato salad, caper berries, caviar & dill (F,G,E,M)

MERCER PRAWN COCKTAIL £16.50

Marie Rose sauce, compressed melon, avocado, cucumber & baby gem salad (C,E,Mu,M,G,Se)

DEVONSHIRE CRAB £17.00
Coronation mayonnaise, mango, raisin & crispy onion
(C,E,MU,SD)

LAND

CHARCOAL GRILLED

SMOKED GLOUCESTER OLD SPOT PORK CHOP £24.00

BBQ HALF SUFFOLK CHICKEN £26.00

HERON'S FARM BEEF 21 DAY AGED RIB-EYE 250GR £38.00

Served with garden leaf salad, grilled field mushroom & vine tomatoes (SD,Mu)

YOUR CHOICE OF SAUCE £3.00 – Bearnaise (E,M,SD), Peppercorn (MU,SD,M), Salsa Verde (F,SD,G,Mu)

PAN ROASTED DORSET LAMB RUMP £29.50 Spring peas, potato terrine & mint jus (M,SD)

SEA

CORNISH CRAB & LOCH DUART SALMON FISHCAKE £24.00 crab velouté, Brown crab mayonnaise, buttered leeks (F,C,M,G,E,MU,CE)

ROASTED PETERHEAD COD £26.00

Buttered Jersey potatoes, English caviar, peas, baby carrots, courgette & basil (F,M)

CHALK STEAM TROUT £28.00

Crushed Jersey potatoes, grilled asparagus & wild garlic velouté (F,G,M)

EARTH

BBQ SPICED COURGETTES £21.50
Warm quinoa pea salad, chickpeas, avocado & harissa (MU,SD,N - Vegan)

ISLE OF WHITE HERITAGE TOMATO TART £20.00

Smoked burrata, puff pastry, rocket, basil pesto mayo & pickled shallots
& crispy onions (M,G,E,SD,MU)

SIDES £6.50

TRIPLE COOKED CHIPS, BEARNAISE SAUCE (M,E,SD)

BBQ ASPARAGUS, SPROUTING BROCCOLI, PEAS & HERB BUTTER (M)

GARDEN LEAF SALAD, CUCUMBER, RADISH, SHAVED CARROT, MUSTARD DRESSING (MU,SD)

HERITAGE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G)

JERSEY POTATOES, WILD GARLIC BUTTER (M)

PUDDINGS

COCONUT & MANGO MOUSSE, LIME JELLY, YOGHURT SORBET (M,E,G,N) £9.50

RHUBARB, STRAWBERRY & PISTACHIO TRIFLE (M,E,G,N) £9.50

LEMON TART, RASPBERRIES SORBET (VEGAN - G) £9.50

SOFT VANILLA ICE CREAM WITH CHOCOLATE SAUCE (M,G,N) £9.50

BRITISH CHEESE PLATE & HOUSE CHUTNEY (G,M,SD,SE) £18.00 Stilton blue, Sommerset Brie & Keens Cheddar

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se) In case of Allergy, please ask a waiter for more information

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT