




À La Carte



Homemade sourdough with Longmans butter | £3.00
Nocellara olives | £3.50
Heritage carrots, leafy celery and radish with wild garlic pesto £8.50

Starters

Gazpacho (v) | £6.50
Burrata with heritage tomatoes and pesto (v) | £10.00
Spring leek terrine with horseradish gremolata | £9.50
Norfolk asparagus with sauce gribiche and dandelion (v) | £8.50

Salads

Super food salad with Tender stem broccoli, edamame bean, quinoa,
Pomegranate avocado, roasted datterini tomatoes and toasted seeds (v) | £11.50
Chicken salad with romaine lettuce and salad cream dressing | £11.50

Main Courses

Courgette and oregano tortellini with toasted pine nuts (v) | £15.50
Whole lemon sole with shrimps and capers | £21
Cornish cod en papillote with fennel and radish salad | £19.50

Chicken supreme with corn puree, spring leeks and tomato salsa | £19.50
Free range pork chop with summer vegetable slaw | £18.50

Side dishes | £4.50

Wilted gem lettuce | Jersey royals | Broccoli with peas and broad beans
| Butter leaf salad | Chips with aioli

Desserts | £6.50

Pink grapefruit, orange and pomegranate salad
Eton mess
Lemon meringue pie with Kentish raspberries
Chocolate and hazelnut doughnuts with hot chocolate sauce
Ice cream, Vanilla, chocolate, strawberry or pistachio.
Montgomery cheddar, Barkham
blue and Tunworth with oat cakes and chutney

SAMPLE MENU

A discretionary service charge of 12.5% will be added to your bill.

*All of our dishes are prepared in an environment where nuts are present.
Please let us know if you have any dietary requirements and we shall do our best to accommodate.*

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