



2 courses 25 / 3 courses 30

Cured Chalk stream trout
granny smith, buttermilk

Winter tomato salad
green harissa, smoked ricotta

Chicken, leek & chestnut mushroom terrine
pickles, IPA mustard

Purple sprouting broccoli
Caesar dressing, chilli, almonds

Skate wing meunière
brown shrimp, sea herbs

Pork belly
salt baked pineapple, kohlrabi remoulade

Crème Caramel

Apple Crumble
vanilla custard

Truffled Brie
fig chutney, rye bread

SUGGESTED WINE PAIRING (125ml) - 6

WHITE:

Sauvignon Blanc, Mont Auriol,
Languedoc, France

RED:

'Mountain Red' Thelema,
Stellenbosch, South Africa

All prices inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.
If you have any allergies or intolerances please
ask a member of staff for further information.



Home House