

MARKET MENU

Three courses for 37.50

STARTERS

Pea and courgette soup with sour cream, heather honey and sunflower seeds *V*

Seared squid and octopus with romesco and asparagus

Coronation chicken salad with scallions and toasted almonds

Chorizo Scotch egg with piccalilli

Baby mozzarella salad with heritage tomatoes, watermelon and lovage pesto *V*

MAINS

Pan-fried Gurnard and Dorset clams with smoked bacon

Free-range chicken with lemon, thyme, smoked bacon and bread sauce

Slow roasted lamb shoulder studded with rosemary and garlic

Pork belly with Bramley apple sauce

Roast sirloin of Hereford beef with Yorkshire pudding and creamed horseradish

Lemon ricotta and spinach tortellini with truffle and Pecorino nut crumble *V*

PUDDINGS

Bramley apple and raspberry crumble with almonds and English vanilla custard
Tokaji Aszu 5 Puttonyos 2010, Hungary (100ml) 18.00

Sticky date pudding with toffee sauce, almond brittle and clotted cream *GF*
Pedro Ximenez, Lustau NV, San Emilio, Spain (100ml) 13.50

Piña colada panna cotta *GF*
Juranson "Symphonie de Novembre" 2012, France (100ml) 12.00

Cheese selection with Woodbridge pear chutney
Croft LBV 2010, Portugal (100ml) 8.00

STARTERS

Rock oysters

with Scrubby Oak apple vinegar and shallots

6 Carlingford 18.50 / 12 Carlingford 36.00

6 Jersey 17.50 / 12 Jersey 34.00

Seared scallops with fennel, gooseberry, sorrel and pine nuts 15.25

Baked charcoal Cheddar soufflé with oyster mushrooms and chives 9.50 *V*

FOR TWO

British cured meat selection with olives, bread sticks and celeriac remoulade

(Lamb and lemon merguez, Cornish lamb salami, Trealy Farm Coppa,
Islington saucisson, cattle bresaola)

22.50

MAINS

Roast Pilsner battered fish and chips with mushy peas and pickled onion 23.50

35-Day dry aged rib-eye steak (300g) with chips 38.75

6oz chimichurri flat iron steak with gem salad and skinny fries 23.50

Ultimate veggie beetroot burger with avocado, spiced carrot chutney
and a pickled walnut mayonnaise 17.50 *(V)*

FOR TWO

Roasted East Anglian chateaubriand
with rosemary roasties and Yorkshire pudding 75.00

CHEESE FOR TWO

Paxton and Whitfield cheese board with Woodbridge pear chutney 15.75

Barros Vintage 1995, Portugal (100ml) 16.00

SALAD AND SIDE DISHES

Steamed green beans 4.25

Minted peas, asparagus and snaps 5.95

Creamed spinach with nutmeg 5.25

Grilled field mushrooms with garlic and parsley butter 4.75

Shoestring fries with rosemary 4.75

Garlic roasted Jersey Royals 5.25

Rosemary roasties 4.50 / Mashed potato 4.00

Basket of chips 3.75 / Berkswell cheese and truffle chips 5.25

Baby gem salad with preserved lemon

and candied ginger thyme dressing 4.80

Nutbourne heritage tomato salad with scallions 6.25

SAUCES

Bearnaise / Port and Stilton / Chimichurri

Red wine / Bone marrow and shallots

Peppercorn 2.50

Head Chef Stuart Cauldwell

All main courses will be served with beef dripping roasties and seasonal vegetables

A vegetarian menu is available. Please ask your waiter. Be sure to inform your server if you have any allergies

V - Vegetarian, *Ve* - Vegan, *GF* - Gluten free Game dishes may contain shot

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