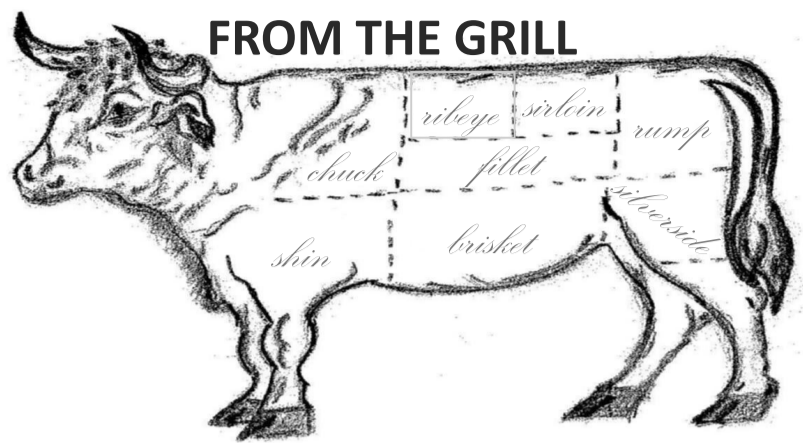


STARTERS

- SOUP OF THE DAY—SWEET POTATO AND CHILLI**
With herb chive crème fraiche and rosemary garlic croutons.....6.50
- ESPRESSO SCENTED FARNBOROUGH SOFT BOILED QUAIL EGGS**
Green Pea royale, walnut bread crisp and flat mushroom jus.....9.00
- WRAP OF YELLISON FARM GOAT CURD**
With beetroot, carrot air, braised baby pear and cherry apple9.50
- PRESSED TERRINE OF GAME AND AGED PARMA HAM**
With soft quail egg, parsley emulsion and Asian spiced pear chutney...9.50
- CARAMELISED DUCK LIVER PARFAIT**
With molleux raisins, Pedro Ximenez syrup and rosemary brioche.....12.00
- OLIVE OIL POACHED LOBSTER MEDALLIONS**
With roasted chicken sticks, veal sweet breads, and truffle cream.....12.50
- DUO OF HAND-DIVED SCALLOPS**
With crispy ham hock lollipop, confit black pudding and soya cream ..15.50



FROM THE GRILL

- 6 OZ FILLET**32.00
- 10 OZ RIB EYE STEAK**.....31.50
- 12 OZ T-BONE STEAK**28.00
- 8 OZ SIRLOIN STEAK**.....30.50
- SPATCHCOCK OF BABY CHICKEN**.....22.00
All grills served with thick cut chips, field mushroom and grilled plum tomato

All sauces have a supplementary charge of £1.00
Bordelaise, Béarnaise, Blue cheese butter, Peppercorn

All our beef is locally bred Surrey farmed
Dry aged and matured on the bone to a minimum of 28 days which is supplied by family Reeves Butchers in Berkshire.

MAINS

- FOUR WAYS OF LOCAL MAIZE FED CHICKEN**
With potato galette , salsify, Israeli cous cous and lemon thyme jus.....23.00
- SEARED SIRLOIN OF SURREY FARM BEEF**
With parsley dumplings, horseradish foam, ravioli of kohlrabi and sauce bordelaise.....24.50
- SLOW ROASTED SOUTHDOWN LAMB LOIN**
With baby gem wrap, bulgur wheat, salt baked orange carrot, saffron and lamb jus.....25.50
- BRAISED BELLY OF SOMERSET FARMHOUSE PORK**
With tagliatelle of potato, black pudding sausage, black cabbage, lavender and pork jus.....23.50
- SQUID INK BAKED DUO OF CORNISH MONKFISH**
Risotto of pearl barley and chorizo, shallot puree, tapioca crisp and coconut jus.....24.00
- ROASTED FILLET OF GILTHEAD SEA BREAM**
Baby artichoke, squid, crispy prawn parcel, garlic chips and bouillabaisse froth.....23.00
- PARSLEY AND BLACK OLIVE GNOCCHI**
Salsify, baby spinach, buttered cos heart's lettuce and chive cream.....16.50
- PUMPKIN GLAZED ZITI PASTA**
With celeriac, kohlrabi, sprouting broccoli, hazelnut cream and tomato emulsion.....17.50

SIDES

- Rocket and parmesan salad
- Mixed leaf salad
- Traditional Caesar salad
- Cherry tomato and shallot salad
- Buttered new potatoes
- Double cooked chunky chips
- Creamed mashed potato
- Dauphinoise potato
- Green beans with confit shallots
- Buttered Chantenay carrots
- Sauteed button mushrooms and chives

ALL SIDES £4.00

CHEF'S SPECIAL OF THE DAY

SEARED BREAST OF GRESSINGHAM DUCK
With potato fondant, braised endives and red wine jus.

£21.00

