### SUMMER DINNER MENU

## KITCHEN BITES

small and bursting with flavour, the perfect start to your meal - we recommend 2 or 3 to share

CAULIFLOWER BITES, maple & sriracha glaze (ve)	£6.5	SMOKED HASH BROWN, whipped crème fraiche, caviar (gf)	£9
NOCELLARA OLIVES (gf)(ve)	£5	CHICKEN & CHORIZO CROQUETTES, saffron aioli	£8
HOMEMADE BREAD, salted butter (gf-req)	£4	OLD WINCHESTER CHEDDAR BUN, marmite custard	£8

### **STARTERS**

### ROBATA GRILL

HAY SMOKED MACKEREL	£11	Dunwood Farm 28 day dry-aged Himalayan salt cuts	
cucumber, ponzu dressing, gooseberry (gf-req)		10OZ SIRLOIN	£32
CHEESE & COURGETTE TART	£14	garlic butter, fries, onion ring, watercress (gf-req)	
heritage tomato gazpacho, dressed white crab, basil		8OZ FILLET	£38
WATERCRESS VELOUTE	£11	garlic butter, fries, onion ring, watercress (gf-req)	
crispy egg, gherkin gel, nasturtium leaf (gf-req)(v)		GLAZED PORK CHOP	£27
SLOW COOKED PORK CHEEK celeriac risotto, yeast flakes, pickled celeriac (gf)	£12	creamed potatoes, homemade apple treacle, pickled fennel	(gf)

### MAIN PLATES

TRUFFLE STUFFED CHICKEN £2 crispy chicken wing, buttered fine beans, roasted chicken jus	26	COAL-SMOKED MONKFISH TAIL confit onion, pickled mussels, kampot pepper sauce (gf)	£32
BRAISED BEEF  confit garlic mash, caramelised onion, mushroom & red wine jus (gf)		CHICKPEA DHAL tandoori cauliflower, pomegranate, pistachio & mint yogu (gf)(ve)	£21 urt
WILD STONEBASS  courgette puree, garlic King prawn, shellfish bisque (gf)		RIGATONI ALLA VODKA spicy tomato sauce, creamy burrata, crispy basil (v)	£24

### SIDES

TENDER STEM, tahini dressing, sesame (ve-req)(gf)	£5.5
Truffle & Parmesan fries (ve)(gf)	£6.5
CREAMED SPINACH, fried egg (v)	£6.5
HISPI CABBAGE, caramelised onion (ve)	
PEPPERCORN   BEEF FAT CHIMICHURRI	£4

Dunwood Farm specialist cut

# CHATEAUBRIAND £75 FOR 2

fries, tenderstem, onion ring, peppercorn sauce (gf)

A 10% OPTIONAL SERVICE CHARGE IS ADDED TO YOUR BILL. THIS IS GIVEN ENTIRELY TO FOOD, BAR, KITCHEN & PORTER TEAMS. IF YOU'D LIKE TO OPT OUT JUST LET US KNOW.

WE HAVE TAKEN STEPS TO CONTROL THE UNINTENDED PRESENCE OF ALLERGENIC INGREDIENTS IN OUR FOOD & KITCHEN, BUT WE CANNOT FULLY GUARANTEE IT.