







## GRILLED CORNISH SARDINES

Nutbourne heritage tomatoes, Lilliput capers, tonnato dressing (E F) £16

CALLOW HALL CURED ROE DEER SALAMI Isle of Wight black garlic hummus, crispy chickpeas, cucumber flowers, candied apricots (SS SUL) £17



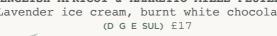
Cumin confit beetroot, broad bean freekeh, spiced kofta, ewes curd (G D) £32

BRITISH MARKET SEAFOOD PAELLA (please ask) Fennel, runner bean & Romaine salad, lobster & saffron aioli (F SH-MOL SH-CR D E) Individual £38 Couple £70

MANTON STRAWBERRY & ST GERMAIN BAVAROIS Earl grey tea clotted cream,

elderflower beignets (G D E SUL) £16

ENGLISH APRICOT & AMARETTO MILLE-FEUILLE Lavender ice cream, burnt white chocolate





milk

We grow in our kitchen garden, buy from local producers and source the best of British.

Your wellbeing is important to us, please speak with our team about allergens / dietary requirements.

We hope you enjoyed our food and service. We add a discretionary 10% service charge to your bill which goes directly to the team. If you are unhapy, please don't pay it but do let us know if there is anything we can do better.











Some dishes can be adapted, please ask Galuten Eegas F fish PN peanuts SH shellfish MOL mollusc CR crustacean SOY soya D cows milk/lactose TN tree nuts C celery M mustard SS sesame seeds SUL sulphites L lupin