

The Dining Room

Starters

Half a Dozen Jersey Rock Oysters with Shallot Vinegar	£27.00
Gazpacho with Cucumber and Rosemary Croutons	£8.00
Cold Smoked 'Hix Cure' Trout with Fennel Scones and Pickled Cucumber	£16.00
Steak Tartare with Grilled Sourdough or Fries	£19.00 / £32.00
Grilled Cornish Octopus with Celery, Cucumber and Green Sauce	£16.50
Crispy Lamb Sweetbreads with Chanterelles and Green Beans	£14.50
Buffalo Mozzarella with Isle of Wight Tomatoes and Basil	£14.00
Baked Scallops with Sugar Pit Bacon and Peas	£18.00 / £27.00
Broad Bean Salad with White Lake Pecorino	£14.50 / £24.00
Dressed Devon Crab with Melba Toast	£26.40

Mains

Grilled Isle of Wight Vegetables with Romesco Sauce and Crispy New Season Garlic	£18.00
Blackened Mackerel with a Heritage Carrot Salad and Ginger Dressing	£19.50
Fillet of Hake with Spring Cabbage, Mussels and Sorrel Sauce	£26.00
Castlemead Free-Range Chicken Breast with Ricotta-Stuffed Courgette Flowers	£24.50
Fillet of Seabass with Nutbourne Tomatoes and Broad Beans	£26.00
Groucho Shepherd's Pie	£25.00
Aged Chateaubriand Fillet, Fries and a Land Cress & Shallot Salad	£44.00
Beer Battered Haddock with Hand-Cut Chips and Mushy Peas	£24.50
Monkfish Curry with Basmati Rice and an Onion Pakora	£28.00
Pork Schnitzel with a Celery & Chilli Salad	£24.00
Rump of Lamb with Ramson Mousseline and Asparagus	£38.00
Sirloin with Fries and a Land Cress & Shallot Salad (400g/800g)	100g/£11.80
<i>Béarnaise, peppercorn or green sauce</i>	£2.50

We source our beef and lamb from Durslade Farm in Bruton, Somerset.

For The Table

Mini Baguettes &
Netherend Farm Butter
£4.50 / £8.50

Heritage Radishes &
Whipped Broad Beans
£6.00

Whole Roasted Castlemead Chicken

with Straw Potatoes & Hedgerow
Garlic Sauce
£58.00 (for 2-3)

24 HOUR PRE-ORDER

Sides

£7.00

Grilled Hispi Cabbage &
Caper Butter

Jersey Royal Potatoes
with Spring Onions

Summer Peas with Mint
Butter & Confit Shallots

Hand-Cut Chips

Spinach (steamed,
buttered or creamed)

Whipped Potatoes

Sutton Farm Salad