

The Dining Room

Oysters

Half a dozen Carlingford Irish oysters
with shallot vinegar
£27.00

For The Table

Selection of breads with Longman Farm butter (v/vg)	£5.50
Nocellara green olives (vg)	£6.00
Heritage radishes & red pepper hummus (vg)	£6.00

Starters

Durslade Farm lamb croquettes with minted yoghurt, pickled shallots, radish & dandelion salad	£12.50
Buffalo mozzarella with Isle of Wight courgettes, cherry tomatoes, hazelnuts, mint and aged balsamic (v/vg)	£14.50
Grilled Cornish octopus with smoked potato cream, celery, garlic & lemon gremolata and mixed herbs	£16.50
Summer garden salad with broad beans, Jersey Royals, gem lettuce, asparagus, Burford Brown egg and mustard dressing (v/vg)	£13.50/£19.50
Green pea soup with mussels & espelette sourdough croutons	£8.50
Nutbourne Farm heritage tomatoes with Westcombe ricotta, basil pesto & crispy olive cracker (v/vg)	£13.00
Crispy duck leg with watermelon, cashews, ginger, land cress, hoison & ponzu dressing	£15.50
Baked scallops with peas, crispy bacon & confit lemon	£18.00/£27.00
Purple sprouting broccoli with apricots, smoked almonds, chilli & ajo blanco sauce (v/vg)	£13.00
Durslade Farm beef tartare with soy-cured egg & crispy melba toast	£18.50/£29.00
Seabass ceviche with gooseberries, chilli, spring onion, lovage & coriander crispbread	£16.50

Mains

Pan-fried herb gnocchi with heirloom tomatoes, olives, toasted pine nuts & crispy Parmesan (v/vg)	£21.00
Steamed fillet of wild seabass with artichokes, fennel, celery & carrots à la Barigoule	£28.00
Grilled market fish	£MP
Isle of Wight spiced aubergine with ricotta stuffed courgette flower, pepper hummus, pickled red onions & crispy quinoa (v/vg)	£19.50
Groucho Shepherd’s pie	£25.00
Roasted fillet of cod with pepper & chorizo piperade & chimichurri sauce	£26.00
Durslade Farm lamb mixed grill with green sauce & garlic	£36.00
Beer-battered haddock with hand-cut chips & mushy peas	£24.50
Roasted corn-fed chicken breast with peas, chanterelles, confit garlic & Madeira wine sauce	£26.00
Grilled dry-aged beef sirloin with fries and shallot & land cress salad 300gr	£44.00
Roasted chateaubriand for 2 with grilled new season garlic & onions and straw potatoes Sauces at £2.50: béarnaise, peppercorn or green sauce	£85.00

Sides all at £7.00

Hand-cut chips (v/vg)	Green peas with mint & confit shallots (v)
Roasted spiced cauliflower with almonds (v/vg)	Whipped potatoes (v)
Sutton Farm salad (v/vg)	Jersey Royal potatoes with chervil & spring onions (v/vg)
Spinach (steamed, buttered or creamed) (v/vg)	Summer mixed greens with olive oil (v/vg)