

A La Carte Menu

Aperitif Little Seeds Lemon Verbena Gin & Tonic 7.5

Nibbles

Garden herb marinated olives (v) 4.5 Wildfarmed Flour Baguette with rosemary butter 5

Starters

Isle of Wight Tomato (v) 13

Ricotta, marjoram, confit garlic with a hazelnut & Old Winchester crumb

Line Caught Cornish Mackerel 14

Sorrel, pickled grapes, smoked almond & Ajo Blanco

Hand Dived Orkney Scallop 15

Elderflower Wine Hollandaise, apple, Kohlrabi, Lemon Verbena

Mains

Spiced Aubergine Agnolotti (v) 23

Pickled girolles, peas, broad beans, Somerset feta & mint

Lemon Thyme Glazed Chicken Breast 28

Romesco, courgette & basil puree, confit Jersey royals, red pepper sauce

Day Boat Turbot 34

Smoked bacon rosti, salsa Verde, peas, girolles & lovage sauce

Suffolk Duck Breast 38

Fermented fennel, Victor's medler jelly, duck liver choux & elderberry sauce

Desserts

Madagascan Vanilla Poached Pear 13

Lemon verbena sponge, lemon curd, vanilla meringue & Little Seeds gin ice cream

Damson, Tonka Bean & Almond Parfait 13

Anise hyssop & muscovado & toasted oat crumb

Colston Basset Stilton Set Cream 12

With Sage biscuit, PX soaked raisins, candied walnuts & garden herbs

Our current opening hours:
Wednesday/ Thursday 6:30-11pm Friday/Saturday 12.30-2pm/6:30-11pm

^{*}Please make us aware of any allergy/dietary requirements prior to ordering.

A 12.5% discretionary service charge will be added to your bill, this is shared equally between all team members