



PRE DINNER DRINKS

Gusbourne Blanc de Blancs, Kent, England	£10.00
Moët & Chandon Brut NV	£11.50
Ruinart Blanc de Blancs, Champagne	£14.00
Moët & Chandon Rose NV	£15.50

TO START

Cucumber and mackerel <i>chilled soup, mackerel tartare, goats' curd, almonds</i>	£ 7.50
Razor clams <i>lemon, garlic and parsley crunch</i>	£ 9.50
Lincolnshire Haslet <i>pork, liver, sage and onion terrine, greengages</i>	£ 7.50
Maldon rock oysters (6) <i>with lemon jam</i>	£12.50
Baked onion (V) <i>nutmeg, thyme, almond stuffing</i>	£ 7.50
Brown and Forrest salmon <i>soda bread, caper butter</i>	£12.00
Mulligatawny <i>quail, onion rings, curry spice</i>	£ 8.00
Childwickbury and watermelon salad (V) <i>goats' cheese, black olive</i>	£ 8.00
Dorset crab <i>brown and white crab, cherries, fresh almonds</i>	£10.00
Duck egg on sippets <i>duck hearts, devilled sauce</i>	£ 7.50
Cornish squid <i>Treaty Farm chorizo, pea shoots</i>	£ 7.50

**SUPPER MENU
(5:30 -6:30, 10:00-11:00PM)**

Pork pie <i>Piccalilli</i>
Devilled mackerel <i>tomato relish, coriander</i>

Fisherman's stew <i>grey mullet, salmon, shellfish and fennel</i>
Beef and onion pie <i>mash</i>

Greengage ice cream, hobnobs
Eton mess
£19 for 2 courses, £24 for 3 courses

AUGUST

MAIN EVENT

Flank steak <i>parsley and shallot salad</i>	£17.50
Calves liver and bacon <i>caramelised onion mash, spring onions</i>	£19.50
Lake District rib of beef for two <i>bone marrow, red wine sauce</i>	£52.00
John Nott's chicken <i>spatchcock chicken, lemon and herbs</i>	£17.00
Dorset snail and chicken pie <i>garlic and parsley</i>	£16.50
Cumbrian rump of lamb <i>artichokes, tomato, mint relish</i>	£22.50
Scottish halibut <i>roasted cauliflower, ceps</i>	£21.00
Wild salmon <i>beetroot cured, fennel, samphire</i>	£22.00
Soles in coffins <i>lemon sole, vermouth cream, Morecambe bay shrimps, mace, potato</i>	£21.00
Roasted tranche of plaice <i>on the bone, Dorset crab butter</i>	£20.00
London Pride battered cod <i>mushy pea mayonnaise, chips</i>	£17.50
Cornish seabass <i>devil's apron seaweed, surf clams</i>	£18.00
Queen Anne's artichoke tart (V) <i>globe artichokes, tarragon dressing</i>	£16.50

VEGETABLE PATCH (all £3.50)

<i>Mash</i>
<i>Grilled courgettes</i>
<i>Carrots</i>
<i>Buttered spinach</i>
<i>New potatoes</i>
<i>Green salad</i>
<i>Endive salad</i>

Whilst we will do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen-free.

ACCOMPANIMENTS

George's chips	£ 4.00
<i>Sarsons mayonnaise</i>	
Pease pudding <i>split peas, parsley, smoked bacon stock</i>	£ 3.00
Cauliflower pudding <i>baked with nutmeg and cream</i>	£ 4.00
Colcannon <i>Hispi cabbage, young leeks, crushed potato</i>	£ 4.00
Sage and Onion 'Paxo'	£ 3.00
Yorkshire puddings <i>gravy</i>	£ 3.50
Roast potatoes	£ 4.00

CHEESE

Colston Bassett stilton <i>Yorkshire parkin, cherries</i>	£ 7.50
Lincolnshire Poacher <i>apricot chutney, Welsh cakes</i>	£ 7.00
Innes Log goats' cheese <i>nectarine, Tonbridge biscuits</i>	£ 7.00

PUDDING

Mrs Beeton's snow eggs <i>Everton toffee, peanuts, burnt honey custard</i>	£ 6.50
Apricot Amber <i>baked apricots, almond, meringue, clotted cream</i>	£ 7.00
Eccles cakes <i>Cheddar cheese ice cream</i>	£ 7.50
Warm chocolate in a pot <i>chocolate cornflakes</i>	£ 8.00
Orange marmalade jaffa cake <i>Earl Grey tea ice cream</i>	£ 7.00
Kendal mint cake choc ice	£ 6.50
Eton mess <i>meringue, raspberries, cream</i>	£ 6.50
Lemon cream ice <i>salted caramel popcorn, lemon caramel</i>	£ 6.50
Lord Mayor's trifle <i>cherries and coconut</i>	£ 7.00

A cover charge of £2.00 per head shall apply

A discretionary gratuity of 12.5% will be added to your bill