



## Dining Room Menu

### Nibbles

Olives £4.50 | Mixed roast nuts £3.50

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### Starters

<b>Seasonal Soup (VE/GF)</b> Frequently changing adopting the seasons	£6.00
<b>Beef Fillet Carpaccio (GF)</b> Pickled walnuts - truffle oil - parmesan crisps - rocket leaves	£9.50
<b>Warm Twice Baked Soufflé</b> Parmesan velouté	£9.50
<b>Hibiscus Flower &amp; Gin Cured Salmon (GF)</b> Beetroot crème fraîche - lime & tonic fluid gel - pickled cucumber	£11.50
<b>Roasted Cauliflower (VE)</b> Pistachios - pickled shallots - romesco sauce- chargrilled ciabatta	£8.50
<b>14-Hour Lamb Belly Scrumpt</b> Salsa verde - shaved fennel	£9.75
<b>King Prawn Puri (DF)</b> Chapati bread- prawn masala - coriander	£9.50
<b>Roasted &amp; Pickled Peach Salad (GF)</b> Heritage beets – walnuts – watercress – blue cheese	£8.50

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### Mains

<b>Fillet of Sea Bream (GF)</b> Samphire - roast cauliflower - wild mushrooms - sea buckthorn	£22.50
<b>Fillet of Chalk Farm Trout (GF)</b> Seared scallop - squid ink & lemon risotto - garlic & ginger beurre noisette	£23.00
<b>Corn Fed Chicken Suprême (GF)</b> Smoked turnip dauphinoise - tomato - broad bean & pea fricassée	£19.00
<b>Courgette, Cherry Tomato &amp; Black Olive Pappardelle (VE)</b> Roasted red pepper sauce - Italian herbs	£17.00
<b>Miso Glazed Aubergine, Shitake Mushroom &amp; Tofu Ramen (VE) (GF)</b> Rice noodles - ginger - Asian shoots - siracha	£17.00
<b>Lamb Rump (GF)</b> Merguez sausage - purple potatoes - romesco sauce - lemon lebneh	£26.00
<b>Spiced Cod Fillet (GF) (DF)</b> Saag aloo - cherry tomato & chilli jam- onion bhaji	£19.00

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## From the Grill

<b>Club Grill</b>	£28.50
Fillet steak – Cumberland Sausage – lamb cutlet & kidney – chicken breast – pancetta - pea purée - plum tomato & flat mushroom - chimichurri sauce	
<b>Steak Frites (GF)</b>	£25.00
8oz Onglet steak - french fries - grilled mushroom - slow roast tomato	
<b>10oz Ribeye Steak (GF)</b>	£32.00
<b>Chateaubriand for Two (GF)</b>	Daily market price
<b>Grilled whole Lemon Sole (GF)</b>	£32.00
New potatoes – green beans - caper butter	
<b>Choice of sauces</b>	£3.00
Hollandaise (GF)   Béarnaise (GF)   Peppercorn (GF)   Red Wine & Bone Marrow Jus (GF)(DF)   Chimichurri (GF) (DF)	
<b>Sides</b>	£4.25
Chips   French fries   (GF)(DF)(VE)   Club Salad (GF)(DF)(VE) Green Beans (VE)(DF)(GF)   Steamed New Potatoes   (DF)(VE)(GF)   Baron Bigod Mashed Potatoes (GF)   Rocket, Parmesan & Pickled Shallot Salad (GF)   Tender Stem Broccoli (VE) (GF)	

## Desserts

<b>Gooseberry &amp; Almond Tart</b>	£9.25
Elderflower clotted cream - apple purée	
<b>Honeycomb Parfait</b>	£8.95
Buttermilk & vanilla- honeycomb - miso caramel - banana sponge	
<b>Pavé of Dark Chocolate Mousse</b>	£9.50
Kiwi – melon – mint – lime	
<b>Macerated English Strawberries</b>	£8.95
Brandy snap basket – crème anglaise	
<b>Sticky Toffee Pudding</b>	£7.50
Vanilla ice cream - toffee sauce – date purée - pecan crumble	
<b>Set Coconut Cream (GF)(VE)</b>	£8.95
Mango sorbet – passion fruit- shaved coconut	
<b>Seasonal Fruit Salad (DF)(GF)(VE)</b>	£6.50
<b>Choice of Ice Cream or Sorbet</b> Price per scoop	£2.50
Chocolate, vanilla or salted caramel ice cream   Lemon, raspberry (VE), strawberry or mango (VE) sorbet	

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## Savouries

<b>‘Bombardier Beer’ Welsh Rarebit (V)</b>	£7.50
Rarebit sourdough - Kent pear chutney	
<b>Mushrooms on Toast (VE)</b>	£8.50
Sautéed seasonal mushrooms - parsley - truffle oil - toasted sourdough	
<b>Regional British &amp; European Cheeses</b>	£9.95 for 3 £15.00 for 5
Hand-picked ripe cheeses accompanied with homemade chutney, celery, grapes & biscuits	

(DF) Dairy Free, (GF) Gluten Free, (V) Vegetarian, (VE) Vegan  
For full allergen information please ask a member of staff.



Please give us your feedback about your food and drink experience using this QR code.