



LOCAL AND WILD MENU £45

(ADDITIONAL WINE PAIRING £38)

SNACKS

MUSHROOM MARMITE ECLAIR, EGG CONFIT, CORNICHON
SMOKED TROUT, CRISP BREAD, PICKLED SHALLOT
CHORIZO CROQUETTE, PARSLEY EMULSION, SAGE
NUTTY BRUT, NUTBOURNE

RIVER

QUEENIE SCALLOPS, CELERIAC PUREE, KOHLRABI, APPLE, HERB CRUMB
NUTBOURNE BLUSH ROSÉ, WEST SUSSEX, 2018

FARM

SMOKED HAM HOCK TERRINE, POTATO SALAD, PARSLEY OIL
NUTBOURNE SUSSEX RESERVE, WEST SUSSEX, 2018

SEA

DORSET CRAB THEMRIDOR, FENNEL & PICKLED LEMON SALAD
GAVI, ITALY, 2014

REFRESHER

SEA BUCKTHORN GIN AND CUCUMBER TONIC GRANITA

FIELD

PARTRIDGE, CAULIFLOWER PUREE, CHARD
PINOT NOIR, 'LES CHAPITRES', FRANCE 2018

SWEET

FRIED COOKIE DOUGH, SALTED CARAMEL CUSTARD
SAUTERNES, 2015

CHEESE (£5 supplement)

DORSET BLUE VINNY, PLUM CHUTNEY, CRISP BREAD
GRAHAM'S LATE BOTTLED VINTAGE PORT, 2014 - 5.00

ISLANDS CHOCOLATE, CONKER LIQUEUR, COFFEE FUDGE - 2.50

NIGHTCAPS

SHEDSPRESSO MARTINI 12.00
KINGSTON BLACK, APPLE CIDER BRANDY 7.00

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.