

# SPRING MENU

## SNACKS

Gordal piquanté olives (F,N,V)	3.5	House bread, whipped butter (D,G,S,V)	1.5pp
Chipolatas, honey & mustard glazed (G,M,S)	5	<b>Add</b>	
Rosemary & garlic camembert, house bread, hot honey (G,S,SS,V)	16	Roasted tomato hummus (SS,V)	2
		Whipped cods roe (D,F,G,M)	3
		Chicken liver parfait (D,S)	3

## SMALL PLATES

Salt & pepper squid, fried garlic & green chilli, Asian mayonnaise (E,F,G,SY)	14	Beetroot cured salmon, whipped cods roe, herb oil, trout caviar (D,F,G,M)	14
Lamb kofta scotch egg, cucumber & red onion salad, tzatziki & pomegranate (D,E,G,S)	12	Breaded goats cheese, pickled beetroot, candied walnut, beetroot relish (D,E,G,N,S,V)	12
Cauliflower bhaji, aubergine masala, coconut (G,VG)	10	Crispy pork belly bites, sweet chilli sauce (F,G,S)	10

## LARGE PLATES

Roast rump of lamb, peas, asparagus & potato gnocchi, goats curd, lamb jus (D,E,G,S)	29	Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S)	21
Thai green curry, coconut rice, roti bread (G,N,S,VG)	18	Spring risotto, asparagus, pea, broad bean, yellow courgette, Twineham Grange (D,S,V)	19
<b>Add Tofu</b> (SY,VG)	4	Fillet of sea bream, warm niçoise salad, purple potato, basil pesto (D,F,N)	24
<b>Add chicken</b>	6		
<b>Add prawns</b> (CR)	6		
Pan fried chicken supreme, blue cheese dauphinoise, fine beans, chicken butter sauce (C,D)	26		

## ROBATA GRILL

225g Dry aged sirloin steak (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce	32
<b>Steak sauces</b> - Peppercorn, Blue Cheese, Garlic Butter or Chimmi Churri	
Chateaubriand to share, with two sides of your choice (D), choice of sauce	70
225g dry aged burger, bacon jam, monterey jack cheese, coleslaw & fries (D,E,G)	21
<b>Add bacon</b> £2	

## SIDES

Skin on Fries (VG) - Garlic cream mushrooms (D,V) - Purple sprouting broccoli (D,V) - House Salad (V)  
Buttered mash (D,V) - Fine beans & almonds (D,N,V) - New potatoes (D,V) | All 5

Some of our dishes contain the following allergens  
or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M -  
MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME,  
SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance  
query, please speak to a member of our team who  
will be happy to help.

A discretionary service charge of 10% will be added  
to your table. All prices include VAT.