

STARTERS

- Rock oysters
with Scrubby Oak apple vinegar and shallots
6 Carlingford 18.50/12 Carlingford 36.00
6 Jersey 17.50/12 Jersey 33.00
- Celeriac and chestnut soup confit duck, hazelnuts and truffle
8.50
- Baked charcoal cheddar soufflé with oyster mushrooms and chives
12.25
- Wiltshire burrata with pickled wild mushrooms and autumn truffle
11.25
- Spiced poached pear and red watercress salad with oxford blue and salted almonds
11.25
- Seared scallops, parsnip toffee, cox apple, golden raisins and bacon
15.25
- Treacle cured salmon, dill pickles with orange and cinnamon bourbon dressing
12.95
- Lamb faggots with toasted almonds and spiced harissa carrot
10.00
- Wild boar chorizo Scotch egg with piccalilli
9.75

Head Chef Stuart Cauldwell

Be sure to inform your server if you have any allergies

MAIN COURSES

- Halibut with potted shrimps and baby leeks
28.25
- Victorian stuffed goose with spiced cauliflower,
saffron and dates
29.00
- Duck breast with apple and calvados
24.75
- Venison with roasted beetroots, girolles and truffle white maize
26.75
- Turkey, honey roast ham,
pistachio stuffing and mulled pear chipolatas
28.00
- Pork belly with mashed potato and Bramley apple sauce
24.75
- 48-Day dry aged roast sirloin of beef with Yorkshire pudding,
rosemary roasties and horseradish cream
35.00
- Braised ox cheeks, creamed onion sauce with Isle of Wight smoked garlic
28.00
- Pecorino parcels with chestnuts and truffle
16.50

FROM THE GRILL

35 day dry aged rib-eye steak (300g) with chips
38.75

Hereford sirloin steak on the bone (400g)
with chimichurri and chips
35.00

FOR TWO

Roasted East Anglian chateaubriand
with roast potatoes and Yorkshire pudding
75.00

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BURGERS

- "Roast" burger
48-Day dry aged sirloin of beef with ale cheddar,
pickled red cabbage, carrot piccalilli, potato and
rosemary bun and Yorkshire pudding
26.50
- Sussex Wagyu burger
with chips and truffle mayonnaise
25.50
- Ultimate veggie burger
with beetroot, avocado, spiced carrot chutney
and pickled walnut mayonnaise
17.50

SIDE DISHES

- Heather honey and thyme roasted carrots and parsnips
5.25
- Winter greens, leeks, kale and candied walnuts
5.50
- Sprouts with choucroute cabbage, chestnuts and bacon
5.75
- Creamed spinach with nutmeg
5.25
- Wood smoked Cheltenham beetroots with maple syrup
4.25
- Red cabbage slaw, golden raisins and horseradish
4.50
- Baby gem heart salad with house dressing
4.50
- Grilled field mushrooms with garlic and parsley butter
4.75
- Rosemary roasties 4.50/ Mashed potato 4.00
- Basket of chips / Berkswell cheese and truffle 3.75 / 5.25

SAUCES

- Bearnaise/Port and Stilton/
Red wine/Bone marrow and shallots
Peppercorn/Chimichurri
2.50