



## DINNER MENU

### STARTERS

**ROAST DELICA PUMPKIN(VEGAN) £10.50**

COCONUT YOGHURT, DUKKA, PUMPKIN SEEDS & SOFT HERBS (SE, NUTS)

**GRILLED SOUTH COAST SCALLOPS £15.50**

GREEN APPLE PUREE, CHICKEN VELOUTE, CRISPY SHALLOT, APPLE SALAD (MUL, D, SUL, S)

**BEEF SHORT RIB CROQUETTES £15.50**

FERMENTED CHILLI CREME, PICKLED LEBANESE CUCUMBER, CORIANDER. (D, E, G, SUL, MU, S)

**CELERIAC VELOUTE £9.50**

MUSHROOM RAVIOLI, PICKLE PEAR, EVO (D, E, G)

### MAINS

**10OZ SURREY HILLS RIBEYE STEAK £30**

GRILLED BABY LEEKS, FRIED SHIMEJI MUSHROOMS (S)

**8OZ PORK RIB CHOP £30**

CELERIAC PARMESAN PUREE, BROCCOLI (D)

**ADD A SAUCE £2**

BEARNAISE (D, E), PEPPERCORN SAUCE (D, SUL, F), WHOLEGRAIN MUSTARD SAUCE (D, MU, SUL),  
BLACK GARLIC EMULSION (D, E)

**SOUTH COAST BUTTERFLIED BREAM £25**

THYME BUTTER, WOOD ROASTED PEPPERS, CRISPY LEEKS (F, D)

**GRILLED CHICKEN £25**

ROASTED GARLIC EMULSION, POMEGRANATES, CHICKPEAS, AND SESAME (D, E, SE)

**MISO-SOY HISPI CABBAGE (VEGAN) £19.50**

TARKA DHAL, KASHMIRI CHILLI, ROASTED CASHEW NUTS, MUSTARD SEEDS, CORIANDER,  
CRISPY CABBAGE (S, NUTS, MU)

### SIDES

**(ALL SIDES £4.00 EACH)**

FRIES WITH HOUSE SEASONING AND AIOLI (E, CE, MU)

RATTE POTATOES WITH HERB-GARLIC BUTTER (D)

GLAZED CARROTS WITH STAR ANISE AND TARRAGON (D)

FRENCH BEANS WITH CRISPY SHALLOTS

ROCKET AND RADICCHIO SALAD WITH PICKLED WALNUT AND AGED PARMESAN  
(D, SUL, NUTS)

PLEASE LET A MEMBER OF STAFF KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS