



• ON THE HILL •

## MAINS

### SALT MARSH LAMB RUMP 22

Sherried capers, achiote chickpea puree, pomegranate, pearl couscous, mint snow

### CHIPOTLE BARBECUED CHICKEN 16

Summer greens, feta quinoa, herbed habanero salsa

### CHILLI PRAWN'S TOMATO LINGUINE 15

Hedgerow black garlic, nasturtium

### SEARED LINE CAUGHT SEABASS 18

Fennel, charred gem, broad beans, candied lemon, sorrel crème fraiche

### SUMMER GREEN RISOTTO 16

Pea pesto, beet leaves, spinach, fava beans, hazelnut (VG)

### HEIRLOOM VEGETABLES & WOODLAND MUSHROOM 15

Chestnut ketchup, basil essence (VG)

## AWARD WINNING GRILLS

### 10oz SURREY FARM RIBEYE STEAK 28

### T BONE STEAK 32

### GINGER & LIME TUNA SUPREME, MANGO & 21

### PINEAPPLE HABANERO SALSA

## *Signature Sauces*

1.5

Green peppercorn - Bone marrow garlic butter - Classic bearnaise sauce

Rosemary chimichurri

(V) - Vegetarian (VG) - Vegan

Food allergies and special dietary requirements can be catered for by our team members, please make us aware and they will prepare something especially for you. All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.