



• Starters •

Harissa roasted butternut squash soup 7

Charred sprouts, pumpkin essence (vg)

Inglewhite goat's cheese 9

Heritage carrots, roasted beets, black walnut, currant pearls (v)

Botanical gin king prawn & crayfish cocktail 10

Pickled cucumber, caviar, caperberries, crispbread

Pistachio wild duck pate 12

Blackberries, chamomile meringue, toasted brioche

Pressed Chanterelles & pheasant 9

Port infusion, fermented cabbage, fig

Brixham scallops 13

Ham hock schnitzel, sweetcorn ketchup, honeycrisp apple, cider gel

Crusty artisan bread 3.5

Organic butter, aged balsamic, extra virgin olive oil (v)

• From the Grill •

Ribeye steak 28

Surrey Farm grass-fed dry-aged 12oz steak

Rosemary & juniper lamb steak 22

Grass-fed 12oz steak, mint yoghurt

Pork neck 18

Maple glazed neck steak, crackling, orchard cider compote

Beetroot salmon 22

Horseradish dill cream, salmon roe, crispy aubergine

Sauces 2.5

Black garlic cream
144 green peppercorn • Classic béarnaise

• Sides •

Rosemary skin-on fries 4 (v)

144 salad, aged balsamic dressing 4 (vg, gf)

Agave glazed carrots and artichokes, crispy onions 4 (vg)

Wilted seasonal greens, broken pecans 5 (v, gf)

Arbequina ratte potatoes, tarragon creme fraiche 5 (v, gf)

Braised red cabbage, red currants 4 (vg, gf)

Rich potato gratin, truffle popcorn 5 (v)

(v) Vegetarian (vg) Vegan (gf) Gluten free

• A La Carte •

• Mains •



Chilli prawn & squid linguine 17

Habanero, charred confit tomatoes, kaffir, basil samphire

Smoked roe deer loin 25

Honeyed whisky brassicas, carrot, black pudding chocolate, sherried blueberries

Pan roasted sea bass 19

Red chard, salt baked celeriac, fennel, blood orange Hollandaise

Confit Gressingham duck 23

Potato gratin, juniper marinated peppers, kale, cavolo nero, peach gin jus

Tarragon chicken roulade au vin 18

Sweet potato rosti, broad beans, artichokes, forest mushroom, shallot foam

Coronation cauliflower 16

Cauli beignets, red currants, golden cashews, verbena houmous, chimichurri pesto (vg)

Old fashioned raised game pie 18

Black garlic emulsion, parsnip texture

• Desserts •

Peanut butter chocolate cake 9

Coconut almond ganache, wild berry sorbet (vg, gf)

Spiced Nelis pear & cinnamon crumble 9

Cardamom caramel, crème Anglaise (v)

Baked sticky toffee pudding cheesecake 8

Candied dates, red velvet Bailey's coulis (v)

Cappuccino dacquoise 8

Cherry compote, chocolate soil, Amaretto cream (v)

Lemon balm meringue knickerbocker 9

Vanilla ice cream, toffee apples, winter berries, crushed digestives, lemon thyme (v)

British farmhouse cheese 10

Quince jelly, fruit chutney, Gala grapes, crispbread (v)

