



• ON THE HILL •

• Starters •

Wye Valley grilled asparagus 10

Pickled quail eggs, feta, olive dust, grapefruit, shallot, crushed hazelnut

Organic smooth chicken liver pâté 9

Echalion marmalade, truffle artichokes scone, wild blueberry jelly

Botanical gin prawn cocktail 10

Red chard, pickled cucumber, compressed melon, horseradish Bloody Mary, crispbread (gf)

Marinated burrata 10

Golden beetroot ceviche, black walnut, matcha floss, foraged basil pesto, red pearls (v)

Double dived scallops 13

Burnt sweetcorn ketchup, jalapeños dust, dill cucumber caviar, prosciutto, popcorn

Sourdough bread selection 3.5

• A La Carte •

5pm until 10pm

• Mains •



Roasted heritage courgettes & confit peppers 15

Globe artichoke, chive polenta, golden beet, broken pecans, avocado essence (vg)

Chilli prawn and squid linguine 16

Habanero, hot charred confit tomatoes, kaffir lime essence, coriander

Citrus wasabi cod 18

Sesame summer greens niçoise, anchovy dressing, chilli cracker

Chipotle lime chicken 18

Beluga lentils, buttered carrots, charred spring peas, candied apricots, star anise foam

Gressingham duck leg confit 20

Dauphinoise potatoes, rhubarb, peach gin glaze

Roast salt marsh lamb rump 24

Pearl couscous, chickpea puree, pomegranate, harissa yoghurt, mint crumb

• From the Grill •

Ribeye steak 28

Surrey Farm grass fed, dry-aged 10oz ribeye steak

T-bone steak 34

32 days heritage breed, dry-aged T-bone steak

Lemon & Thyme lamb steak 22

Grass fed lamb steak, mint yoghurt, cured tomatoes

Pork chop 24

Honey soy glazed double boned pork chop, crackling, orchard cider compote

Beetroot salmon 22

English watercress, barbecued lime, horseradish dill cream, crispy capers

Sauces 2

Bone marrow jus • Brandy cream and green peppercorn • Classic béarnaise

• Desserts •

144 knickerbocker glory 9

Summer fruits mess, whipped cream, meringue, bourbon vanilla cream, shortbread crunch (v)

Rhubarb & strawberry posset 8

Grenadine syrup, coconut gelato (vg)

Yuzu lemon parfait 8

Charred mango, passion fruit gel, mint crumb (v)

Date & pecan sticky pudding 9

Butterscotch sauce, clotted cream, orange dust, cinder toffee (v)

Dark chocolate secret 9

Cocoa sponge, soil, ganache, raspberries, chocolate ice cream (v)

British farmhouse cheese 10

Chutney, grapes, walnuts, crispbread (v)

• Sides •

Rosemary skin on fries 4 (v)

144 leafy salad, sweet balsamic vinegar 4 (vg)

Maple glazed carrots, crispy onions 4 (vg)

Spring greens, lemon chilli 5 (vg)

Jersey Royal potatoes, garlic, chive, crème fraîche 5 (v)

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

Please make us aware of any allergies or special dietary requirements and our team 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, all of which will be shared between the team.

