

SUNDAYS

SNACKS

Potato Flat Bread £6
gherkin, smoked garlic butter

Duck Liver Parfait £4
onion cracker, fennel jam

Skins £5
trout roe, cultured cream,
preserved lemon

LITTLE

Cheddar Tart £8
radish, frisee salad

Ham Hock en Croute £13
madeira, picallili, watercress

Vol au Vent £11
trompettes, duck egg, colmans
hollandaise

Potted Mackerel £9
pickled beetroot, sprout kimchi

SWEET

Squash Custard Tart £9
blood orange

Chocolate Fondant £9
miso caramel Ice cream

Rice Pudding £7
earl grey, damson

LARGE

All roasts come with dripping spuds,
carrots, greens, stuffed yorkie

Hogget Leg £19

Trenchmore Beef Rump £22

½ Hubbard Chicken £17

**Sharing cuts on the
board.** £MP

Butter Poached Cod £20
kelp, warm tartare

Crown Prince Squash £17
Pevensey blue, chicory, caper dressing

Tunworth Dumplings £17
Jerusalem artichoke, braised leeks, curds

SIDES £5

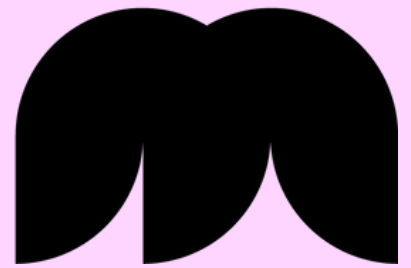
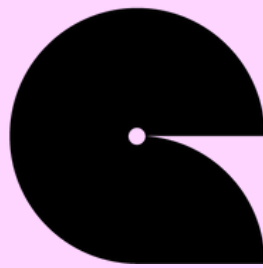
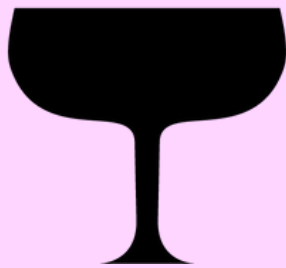
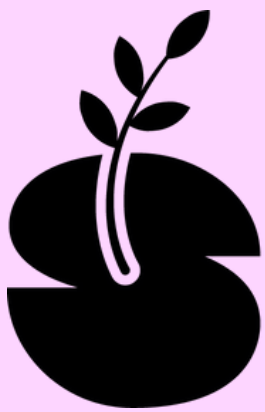
January King, Buttermilk

Roast Cauliflower Smoked
Cheese

Stem Caesar Salad

MENU

Please inform a member of the team of any allergies.



SNACKS

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Potato Flat Bread

gherkin, smoked garlic butter

£6

Duck Liver Parfait

onion cracker, fennel jam

£7

Skins

trout roe, cultured cream,
preserved lemon

£5

Cheddar Tart

radish, frisee salad

£8

Ham Hock en Croute

madeira, picallili, watercress

£13

Potted Mackerel

pickled beetroot, sprout kimchi

£9

Stem Caesar Salad

£5

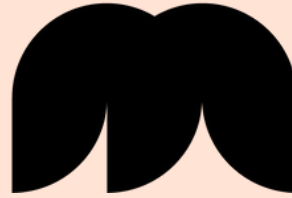
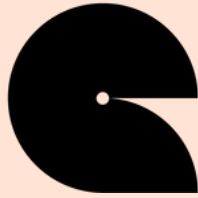
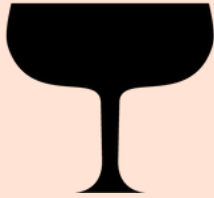
January King, Buttermilk

£5

Cannele

£3

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BISTRO

SNACKS

Potato Flat Bread
gherkin, smoked garlic butter

£6

Duck Liver Parfait
onion cracker, fennel jam

£4

Native Oysters
marigold ice

£3

Skins
trout roe, cultured cream,
preserved lemon

£5

LITTLE

Cheddar Tart
radish, frisee salad

£8

Deer Tartare
potato hash, yolk, yeast

£15

Ham Hock en Croute
madeira, picallili, watercress

£13

Vol au Vent
trompettes, duck egg, colmans
hollandaise

£11

Potted Mackerel
pickled beetroot, sprout kimchi

£9

SWEET

Squash Custard Tart
blood orange

£9

Chocolate Fondant
miso caramel Ice cream

£9

Rice Pudding
earl grey, damson

£7

Cannele

£3

LARGE

Tunworth Dumplings
Jerusalem artichoke, braised leeks, curds

£17

Trenchmore Suet pudding
beef fat carrot, bourginon sauce

£21

Partridge
malt baked celeriac, peppercorn, bread
sauce

£19

Butter Poached Cod
kelp, warm tartare

£20

Crown Prince Squash
Pevensey blue, chicory, caper dressing

£17

Smoked Haddock
cobnut, mussell veloute

£18

Suckling Pig
prunes, green sauce

£24

**Whole cuts & steaks on the
board..**

£MP

SIDES £5

January King, Buttermilk

Potato Terrine, Lovage Mayo

Purple Sprouting Brocoli,
Almond, Anchovy

Bone Marrow Mash,
Crispy Onions

MENU

Please inform a member of the team of any allergies.