

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 Croûte	£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	

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

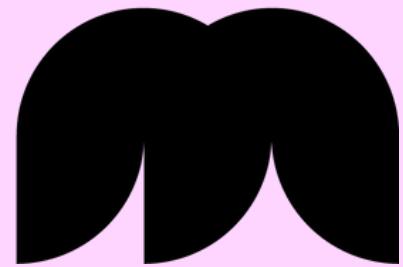
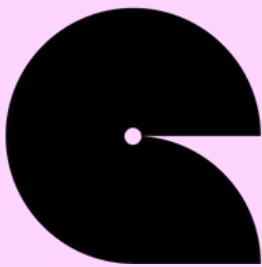
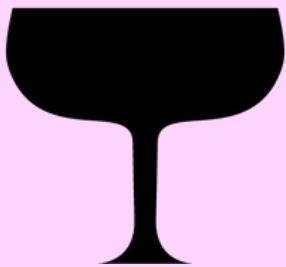
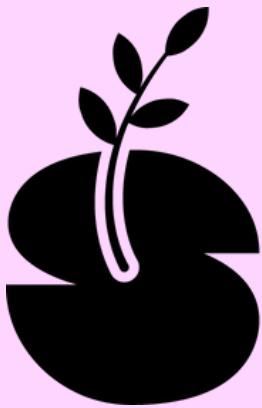
Butter Poached Cod	£20
kelp, warm tartare	
Crown Prince Squash	£17
Pevensey blue, chicory, caper dressing	
Tunworth Dumplings	£17
Jerusalem artichoke, braised leeks, curds	

SIDES £5

- January King, Buttermilk
- Roast Cauliflower Smoked Cheese
- Stem Caesar Salad

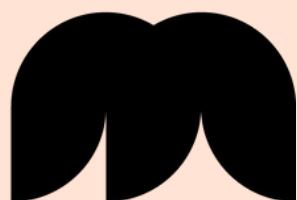
MENU

Please inform a member of the team of any allergies.



SNACKS

Potato Flat Bread	£6
gherkin, smoked garlic butter	
Duck Liver Parfait	£7
onion cracker, fennel jam	
Skins	£5
trout roe, cultured cream, preserved lemon	
Cheddar Tart	£8
radish, frisee salad	
Ham Hock en Croute	£13
madeira, picallili, watercress	
Potted Mackerel	£9
pickled beetroot, sprout kimchi	
Stem Caesar Salad	£5
January King, Buttermilk	£5
Cannele	£3



BISTRO

SNACKS

Potato Flat Bread	£6
gherkin, smoked garlic butter	
Duck Liver Parfait	£4
onion cracker, fennel jam	
Native Oysters	£3
marigold ice	
Skins	£5
trout roe, cultured cream, preserved lemon	

LITTLE

Cheddar Tart	£8
radish, frisee salad	
Deer Tartare	£15
potato hash, yolk, yeast	
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	Rice Pudding £7
blood orange	earl grey, damson
Chocolate Fondant £9	Cannele £3
miso caramel ice cream	

LARGE

Tunworth Dumplings	£17
Jerusalem artichoke, braised leeks, curds	
Trenchmore Suet pudding	£21
beef fat carrot, bourginon sauce	
Partridge	£19
malt baked celeriac, peppercorn, bread sauce	
Butter Poached Cod	£20
kelp, warm tartare	
Crown Prince Squash	£17
Pevensey blue, chicory, caper dressing	
Smoked Haddock	£18
coconut, mussell veloute	
Suckling Pig	£24
prunes, green sauce	
Whole cuts & steaks on the EMP board..	

SIDES £5

January King, Buttermilk
 Potato Terrine, Lovage Mayo
 Purple Sprouting Brocoli, Almond, Anchovy
 Bone Marrow Mash, Crispy Onions

MENU

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