



## To Start

House bread, butter & olives (v) 652 kcal

## Starters

Cured South Coast trout, cucumber, avocado, sourdough crisp, honey 270 kcal

Longhorn beef tartare, smoked egg yolk, dripping toast 623 kcal

Grilled tiger prawns, garlic & chilli butter, grilled baguette 521 kcal

Seasonal veg salad, bitter leaves, truffled goat`s curd, honey & lemon (V)

(VG on request) 299 kcal

## Mains

350g 45-day Fillet steak, hand cut chips, peppercorn sauce 1254 kcal

Sutton Hoo chicken Kiev, truffle creamed potatoes, red wine jus 610 kcal

Yellowfin Tuna steak, creamed spinach sauce vierge 466 kcal

Truffled spelt and wild mushroom risotto, vegan feta, green oil (VG) 1139kcal

## Sides 6.00 each

Triple cooked chips 327 kcal

Chargrilled garlic field mushrooms 77 kcal

Steamed spinach 198 kcal

Winter leaf & tomato salad 119 kcal

## Desserts

White chocolate & Winter fruit cheesecake (V) 556 kcal

Vegan Ginger cake (VG) 467 kcal

Valrhona Dark chocolate & fondant, raspberry ripple ice cream (V) 510 kcal

Selection of artisan cheese, chutney, crackers (V) 670 kcal

**£ 75**

We are happy to provide information regarding allergens & intolerances on request. V - vegetarian, VG - vegan  
A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.