



Starters

Petit Pois Soup ^(LC)

salt cod croquette and lilliput capers

Pan-fried Scallops ^(GF)

Yuzu gel and Jerusalem artichoke and olives

Wye Valley Asparagus ^(GF, V)

wild garlic puree, confit egg yolk and hazelnuts

Tiger Prawn Cocktail ^(GF)

hass avocado, caviar, bronze fennel, dill and cucumber

Marinated Tempura Frog Legs

lemongrass and coconut velouté, tossed bok choy and shiitake mushroom

Assiette of Heirloom Tomato Variations ^(V)

toasted pine nuts and aged balsamic vinegar

Asian Street Food

Tom Yum Soup ^(LC)

ramen noodles in spicy broth with lemongrass, chilli and coriander

Asian Vegetables

Chicken

Spicy Szechuan Chicken Noodles

tossed noodles in garlic chilli sauce, bok choy, peppers and bean sprouts

Nasi Goreng

vegetable fried rice, fried egg and prawn crackers

Chilli Prawn Skewers

Murgh Makhani

tandoori chicken cooked in a rich tomato and cashew nut gravy, cumin rice and naan bread

Hyderabadi Lamb Biryani

slow cooked tender lamb in aromatic spices, fragrant aged basmati rice and saffron

Paneer Kofta Curry ^(V)

stuffed cottage cheese balls in a silky tomato and cashew nut gravy, cumin rice and naan bread

Grills

All our beef is 21 days aged and sourced locally from a Surrey farm

7 oz Fillet Steak ^(GF)

8 oz Rib Eye Steak ^(GF)

Parmesan Crusted Corn Fed Chicken

Dingley Dale Baby Back Ribs

slow cooked Bourbon glazed smoky ribs with grilled corn

served with sautéed king oyster mushrooms, homemade triple cooked Lincolnshire chunky chips and house salad, with choice of peppercorn or béarnaise sauce

Mains

Roast Parma Ham Wrapped Rabbit Saddle

carrot and coriander puree

Herb Crusted Surrey Farm Lamb Loin

spiced aubergine caviar, lamb rilette and lamb jus

Fish and Chips

Kentish Spitfire ale battered cod, homemade triple cooked chips, mushy peas and tartar sauce

Pan-fried Salmon ^(GF, LC)

crushed ratte potatoes, saffron and mussel sauce

Risotto of Wild Woodland Mushrooms ^(V, GF)

tossed wild mushroom and truffle cream

Sides

Truffle Mash Potato

Tossed Tenderstem Broccoli in Garlic and Sesame Oil

Homemade Triple Cooked Lincolnshire Chunky Chips

Mesclun Salad

cherry tomatoes, cucumber and peppers

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information is available, please ask a team member for details. All prices include value added tax at the prevailing rate. An optional service charge of 12.5% will be added to your bill.

V= Vegetarian GF= Gluten Free LC= Low Calories