

**STARTERS**

Roasted Beetroot Salad with Red Onion, Orange & Fennel – <b>vegan, gf, nuts</b> <i>Feta Cheese, toasted Hazelnuts, Dill, Olive Oil &amp; Orange Dressing</i>	£10
Potato Gnocchi with softly poached Hen's Egg and sautéed Wild Mushroom - <b>V</b> <i>Pomme Paille, grated Summer Truffle</i>	£13
Bang-Bang Chicken Skewers in spicy Peanut Sauce - <b>nuts</b> <i>Sautéed King Prawns, crisp Asian Salad, Peanut &amp; Sesame Dressing</i>	£12
Asian Belly Pork in Caramelised Black Vinegar with crisp Asian Salad - <b>nuts</b> <i>Toasted Peanuts, crisp-fried Shallots, Orange segments</i>	£13
Salt & Pepper Tempura Squid with crisp Asian Salad <i>Lime Mayonnaise, Tomato &amp; Chilli Jam, Lime Wedge</i>	£14
Hand-picked Crab Linguine with slow-cooked Cherry Tomatoes and Chilli <i>Sweet Drop Peppers, Lemon and fresh Herbs</i>	£14 / £26

**MAINS**

10 <sup>oz</sup> Ribeye Steak with French Fries and Peppercorn Sauce <i>Dressed Baby Gem, Lambs Lettuce &amp; Watercress Salad</i>	£36
Roast Loin of local Venison with slow-braised Shoulder and Celeriac Purée - <b>gf</b> <i>Galette Potato, Roasted Beetroot, Tenderstem, Fig Chutney, Red Wine Jus</i>	£34
Oven-roasted Tranche of Halibut with Lemon & Parsley Butter - <b>gf</b> <i>Creamed Potatoes, Roasted Garlic, French Beans, Shallot Purée</i>	£34
Rump of Lamb with Sweet Potato Mash, Fine Green Beans and Rosemary Jus - <b>gf</b>	£28
Slow-cooked Belly of Pork with pan-roasted Fillet and Black Pudding Bonbon <i>Fondant Potato, Carrot Purée, Tenderstem, Maderia Jus</i>	£28
Pea, Mint & Quinoa Fritter and Roasted Harissa Aubergine – <b>V, gf, nuts</b> <i>New Potatoes, Romesco Sauce, Greek Yoghurt, Tomato &amp; Chili Jam</i>	£22
Cauliflower, Chickpea & Roasted Sweet Potato Curry – <b>vegan</b> <i>Fragrant Jasmine Rice, Tenderstem, crisp-fried Shallots</i>	£20

**SIDES**

SODT Bakery Rye & Corn Breads £5	Queen Olives & Sun-dried Tomato £5
Tomato and Red Onion Salad £5	Hand-cut Chips or French Fries £5
Steamed Green Vegetables £5	Truffle & Parmesan Fries £5
Baby Gem, Lambs Lettuce & Watercress Salad £4	

A 10% DISCRETIONARY SERVICE IS ADDED TO YOUR BILL AND RECEIVED BY ALL STAFF WITH THANKS.

PLEASE LET US KNOW ABOUT ALLERGIES OR DIETARY REQUIREMENTS.

**ASIAN PLATTER FOR TWO - £54**

Asian Belly Pork in Caramelised Black Vinegar, Salt & Pepper Tempura Squid,  
Chicken Satay Skewers, Thai Chicken & King Prawn Coconut Curry,  
Jasmine Rice, Toasted Peanuts and crispy Fried Shallots

**CLASSICS**

Homemade Burger with Streaky Bacon and Smoked Cheddar on Brioche Bun <i>French Fries, Tomato Chutney, Pickled Gherkin, Gem Lettuce</i>	£22
Fish & Chips: Cod in 'Langham Best' Batter with hand-cut Skin-on Chips <i>Crushed Peas, Tartare Sauce, Lemon</i>	£22
Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice - <b>nuts</b> <i>Toasted Peanuts, crisp-fried Shallots, Tenderstem, Sweet Potato</i>	£24

**DESSERTS****£9.50**

Warm Peach, Pistachio, Raspberry and Almond Frangipane with Pistachio Ice Cream - <b>nuts</b>	
Chocolate & Amaretti Fudge, Milk Chocolate Mousse, Crème Fraiche and Raspberry - <b>nuts</b>	
Meringue with whipped Chantilly Cream and fresh & poached seasonal Berries	
Lemon Posset with Raspberry Mousse, Lemon Curd and Macaron - <b>nuts</b>	
Dark Cherry & Brown Sugar Crumble, Jude's Vanilla Ice Cream – <b>vegan, gf</b>	
Affogato – <b>vegan, gf</b>	£8.50
Jude's Vanilla Ice Cream with a hit of 'Love Hurts' Espresso <i>...add Baileys, Disaronno, or Frangelico Liqueur</i>	£3.5
Trio of Cheese with Oat Cakes and Rhubarb & Apricot Chutney <i>Cornish Yarg, Lynher Dairies, Truro, Cornwall</i> <i>Brighton Blue, High Weald Dairy, Horsted Keynes</i> <i>Tunworth, Hampshire Cheese Co, Basingstoke</i>	£12

**COFFEE & TEA****FROM £3.50**

'Love Hurts' is a speciality coffee blend from Brazil, Colombia and Rwanda, created by The Barista Project, delivering fruit, nut and chocolatey goodness.

Double Espresso, Macchiato, Flat White, Cappuccino, Latté, Americano

'Tea Pigs' : Breakfast, Earl Grey, Green, Lemon & Ginger or Peppermint

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Wednesday, 04 September 2024