



## OCTOBER MENU

### STARTERS

Seasonal Salad of Heritage Apple and Celeriac	7.00
Black Trompettes, Soft Boiled Quail's Egg, Puff Pastry	7.00
Soused Mackerel, Balsamic Roasted Beetroot, Horseradish	7.00
Clams, Bacon, Tarragon and Cream	7.00
Denham Estate Hare, Puy Lentils and Bulgar Wheat	7.00
Potted Saddleback Pork, Crispy Cheeks, Pickles and Toast	7.50

### MAINS

Roasted Heritage Squash, Ragstone Beignets, Watercress Salad	14.00
Whole Dover Sole, Pommes Maxim, Braised Baby Gem and Nut Butter	17.00
Fish of the Day – <i>the fish on our menu come straight from day boats out of Cornwall and Hastings Sussex</i>	MP
Game of the Day – <i>our game comes from Denham Estates in Suffolk and will depend heavily on the hunter's aim!</i>	MP
Herdwick Mutton, Wether and Lamb	17.00
Saddleback Pork Belly, Hispi Cabbage and Black Pudding	17.00
Rare Breed Beef from the Chargrill, Chips, Chestnut Mushrooms and Onion Rings	MP

### EXTRAS

Roasted Winter Vegetables 2.50	Potato Dauphinoise 2.50
Beef Fat Chips with Aioli 2.50	Montgomery's Cauliflower Cheese 2.50
Curly Kale 2.50	Home-Baked Spelt Bread & Organic Butter 2.00

### CHEESE

British Cheese from Neal's Yard, Pickled Walnuts, Honey & Oatcakes	8.00
Welsh Rarebit on Spelt Toast	4.00

### PUDDINGS

Caramelised Heritage Apple Mille-feuille	5.00
Pumpkin Cheesecake with Lemon & Thyme Sherbet	5.00
Dark Chocolate Tart with Crème Fraîche	5.00
Plum Bakewell with Vanilla Ice Cream	5.00

A DISCRETIONARY 12.5% SERVICE WILL BE ADDED TO YOUR BILL AND THEN DISTRIBUTED TO THE STAFF.

WE ARE OPEN FOR DINNER TUESDAY TO SATURDAY 7PM - 10.30PM

SATURDAY LUNCH 12 – 3PM SUNDAY ROASTS FROM 12 - 5PM.

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