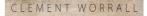
Bottomless Brunch

Organic Old Spot ham, fried eggs, charred spring onion pesto, toasted muffin Smashed avocado on sourdough, broad beans, Yorkshire Fettle (v) Scrambled eggs, hay smoked butter, aged sherry vinegar Potted smoked mackerel, capers, dill 'Bread Ahead' pastries and Danish French toast, dates and rum, espresso mascarpone Demerara waffles, macerated raspberries, crème fraiche

> Speciality teas, coffees and tisanes Brown butter affogato





Early-supper

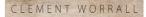
Sharing plates

Sourdough, chicken butter, marmite butter Charred mackerel, cucumber, squid ink, crème fraiche Chopped, dry aged hangar, pickled watermelon rind Hampshire burrata, peas, broad beans, mint, lemon oil Cornish shrimp, brown butter crumb, sea herbs Courgette, charred and raw, chili

Pudding

Silent Pool Gin strawberry jelly, milk chocolate, clotted cream ice cream





Early-supper

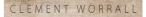
Sharing plates

Sourdough, chicken butter, marmite butter Salted Cornish sardines, heritage tomatoes, roasted quinoa Roast little gem, runner beans, tahini, cucumber Hand-picked Devon crab, green apple, molasses mayo Garden pea pesto, crispy lamb ham, chilli Pressed rabbit, pickled carrot, rapeseed mayo

Pudding

Coriander cheesecake, granola, lemon, Limoncello





Summer Feast

Sharing plates

Sourdough, chicken butter, marmite butter Charred mackerel, cucumber, squid ink, crème fraiche Hampshire burrata, peas, broad beans mint, lemon oil Cornish shrimp, brown butter crumb, sea herbs Chopped, dry aged hangar, pickled watermelon rind

Sharing mains

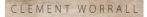
BBQ lamb, charred spring onion pesto Smoked white onion, Yorkshire Fettle and summer pea quiche (v) Herbed farro, pomegranate molasses Grilled courgettes, ricotta, mint, black olive oil

Pudding

Silent Pool Gin strawberry jelly, milk chocolate, clotted cream ice cream



Dinner Menu 26th July – 13th August, inclusive



Summer Feast

Sharing plates

Sourdough, chicken butter, marmite butter Salted Cornish sardines, heritage tomatoes, roasted quinoa Roast little gem, runner beans, tahini, cucumber Pressed rabbit, pickled carrot, rapeseed mayo Garden pea pesto, crispy lamb ham, chilli

Sharing mains

Jerk spiced hangar, hay smoked butter Whole roasted spiced cauliflower (V) Coronation potatoes Watercress, radish, pickled onions

Pudding

Coriander cheesecake, granola, lemon, Limoncello



Dinner Menu 14th August – 28th August, inclusive

