

Lemon Spritz 8
 Grapefruit Sour 14
 Champagne Bollinger Rosé 20

ALL DAY DINING
 12 - 8PM

Daily Specials

Norfolk Beef Tartare, Smoked Egg, Pickled Shallot, Radish, Watercress 2.4.9.	16
Cavatelli Pasta, Scottish Girolles, Summer Truffle, & Lemon Butter 2.7.13	21
Nocellara Olives	4.5
Tunworth & Caramelised Onion Tartlet, Pickled Shallot (1 Piece) 4.7.13	4
British Rapeseed Focaccia, Maldon Sea Salt, Whipped Marmite Butter 1.2.7	5
Sea Bass Crudo, Cucumber & Lemon, Almond, Fennel 5.14	16
Beetroot, Chard, Crème Fraîche, Walnuts & Dill 7.13.14	12
Jersey Royal Potatoes, Whipped Ricotta, Cornichons, Pangrattato 2.7.13	12
35 Day Aged Beef Sirloin, Thyme Beef Sauce 1.7	36
Picked Devonshire Crab, Tarragon, Fennel & Apple Salad, Castel Franco 3.13	22
Fish of the Day, Leeks, Mussel Sauce, Sea Herbs 1.5.7	28
Roasted Chicken Supreme, English Peas, Broad Beans, Fresh Herb Sauce 7	22
Grilled Courgette, Goats' Curd, Green Beans, Sunflower Seeds & Shiso Leaves 7.13	18
Nutbourne Heritage Tomatoes, Basil, Chardonnay Vinegarette 13	8
Smoked Potato Purée, Crispy Shallots 2.7	7
Tenderstem Broccoli, Roasted Hazelnut Purée 14	7
Oakleaf Lettuce, English Mustard & Apple Cider Vinaigrette 9.13	6
Cherry Bakewell Tart, Preserved Cherries, Crème Fraîche 2.4.7.13.14	12
Strawberry & Vanilla Cheesecake, Spiced Sable Biscuit 2.7	12
Brown Sugar Custard Tart, Raspberries, Crème Fraîche 2.4.7.13	12
75 Chocolate Mousse Cake, Hazelnut, Salted Caramel 4.7.12.13.14	12

1.Celery 2.Gluten 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Milk 8.Molluscs 9.Mustard
 10.Peanuts 11.Sesame 12.Soybeans 13.Sulphur Dioxide & Sulphites 14.Tree Nuts
 Please inform us of any allergies or dietary requirements.
 A discretionary 12.5% service charge will be added to your bill.

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 AT LIBERTY