

Lemon Spritz £8
Seasonal Rhubarb Sour £14
Champagne Bollinger Rosé £20

ALL DAY DINING
12 - 8PM

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
Norfolk Steak Tartare, Smoked Egg, Pickled Shallot, Radish, Watercress 2.4.9.	£16
Jersey Royal Potatoes, Whipped Ricotta, Cornichons, Pangrattato 2.7.14	£12
Sea Bass Crudo, Cucumber & Lemon, Almond, Fennel 5.14	£16
Beetroot, Chard, Crème Fraîche, Walnuts & Dill 7.13.14	£12
Fish of the Day, Leeks, Mussel Sauce, Sea Herbs 1.5.7.	£28
Brown Butter Chicken Supreme, Wild Garlic Pearl Barley 1.2.7	£22
Picked Devonshire Crab, Tarragon, Fennel & Apple Salad, Castel Franco 3.13	£22
35 Day Aged Beef Sirloin, Thyme Beef Sauce - To Share 1.7	£36
Gnocchi, Wild Mushrooms, Walnut & Pecorino, Pickled Shimeji, Rocket 2.4.7.9.13.14	£20
Glazed Hispi, Romesco Sauce, Radicchio, Cavolo Nero, Sunflower Seeds 14	£17
Nutbourne Heritage Tomatoes, Basil, Chardonnay Vinegarette 13	£8
Smoked Potato Purée, Crispy Shallots 2.7	£7
Tenderstem Broccoli, Roasted Hazelnut Purée 14	£7
Dressed Seasonal Leaves 13	£6
Brown Sugar Custard Tart, Raspberries, Crème Fraîche 2.4.7.13	£12
Cherry Bakewell Tart, Preserved Cherries, Crème Fraîche 2.4.7.13.14	£12
Strawberry & Vanilla Cheesecake, Spiced Sable Biscuit 2.7	£12
75 Chocolate Mousse Cake, Hazelnut, Salted Caramel 4.7.13.14	£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