

Seasonal Rhubarb Sour £14
Champagne Bollinger Rosé £20

ALL DAY DINING
12 - 7PM

Nocerella Olives	£4.5
Tunworth & Caramelised Onion Tartlet, Pickled Shallot (1 Piece) 4.7.13	£4
British Rapeseed Focaccia, Maldon Sea Salt, Whipped Butter 2.7	£5
Beetroot, Chard, Crème Fraîche, Walnuts & Dill 7.14	£12
Kentish Cider Pork Cheek, Celeriac, Granny Smith & Crispy Sage 1.7	£13
Torched Mackerel, Pickled Herritge Carrot & Chervil Sauce 5.7	£15
Wye Valley Asparagus, Watercress Purée, Smoked Egg & Nasturtium 4.7	£14
Glazed Hispi, Romesco Sauce, Radicchio, Cavolo Nero, Sunflower Seeds 14	£16
Gnocchi, Wild Mushrooms, Walnut & Pecorino, Pickled Shimeji, Rocket 2.4.7.9.13.14	£18
Brown Butter Chicken Supreme, Wild Garlic Pearl Barley 1.2.7	£22
Hake, Leeks, Mussel Sauce, Sea Herbs 5.7.8	£28
Hampshire Pork Chop & Salsa Verde 5.13	£26
250g Norfolk Sirloin Steak, Garlic & Thyme, Beef Sauce 1.7	£36
Dressed Seasonal Leaves 13	£6
Smoked Potato Purée, Crispy Shallots 2.7	£6
Roasted New Potatoes, Fresh Herbs	£7
Purple Sprouting Broccoli, Roasted Hazelnut Cream 14	£7
Milk Chocolate Mousse, Preserved Cherries 4.7.12	£10
Poached Pear Frangipane Tart, Raspberry Jam, Crème Fraîche 2.4.7.14	£10
Blood Orange & Vanilla Cheesecake, Spiced Sable Biscuit 2.7	£10

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