

STARTERS

Soup of the day VE	£11
Beef tartare cured hens egg, crispy capers & sourdough	£16
Burrata V heritage tomatoes, basil pesto, seeded cracker	£15
Broad bean VE sugar snaps, baby spinach salad, vegan feta	£12

SANDWICHES*Served with fries*

Classic club sandwich	£16
Wild mushroom croque monsieur	£14
Dry aged cheeseburger bacon, club sauce, sesame bun	£23
Chargrilled sirloin ciabatta caramelised onions, rocket, Stilton	£19

SALADS*Add grilled chicken or tiger prawns | £12*

Caesar salad dry cured bacon, rosemary croutons, Parmesan & anchovy dressing	£12
Crayfish salad avocado, roast red pepper salsa & focaccia crostini	£17
Broad bean, VE sugar snaps, baby spinach salad, vegan feta	£12

MAINS

Cornfed chicken breast English asparagus, mushroom & truffle sauce	£26
Roast cauliflower steak V romesco sauce, confit shallots	£22
200g Fillet, Black Angus grass-fed Café de Paris butter, fries	£45
Chalk stream sea trout seasonal baby vegetables, tarragon pistou	£28

SIDES

Twineham Grange & truffle fries V	£8
Fries VE	£6
Herby buttered baby potatoes V smoked Maldon salt	£6
Green beans V candied salted peanuts, tahini dressing	£6
Heritage tomato VE Avocado & gem heart salad	£7
Tender stem broccoli VE Romesco and smoked almonds	£6

DESSERTS

Classic vanilla crème brûlée V Earl grey shortbread	£9
Cru virunga chocolate fondant V Caramelised Banana ice cream, brandy snap	£12
Paxton & Whitfield cheese board oat crackers & apricot chutney	£16
Café gourmand	£9



V Vegetarian | VE Vegan

If you or a member of your party require further information relating to allergens, please ask your server. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.

We strive to source all of our products from local and sustainable sources.