DINNER

Starters

Artisan breads, hummus, paprika butter, olive oil & balsamic vinegar V	9
White potato velouté with maple bacon	9
Jerusalem artichoke pressing, 62-degree hen egg yolk, artichoke crisps V	10
Wotton honey cured salmon, pickled cucumber, lime yoghurt, mint & rocket pesto	11
Seared and marinated tuna loin, with wild garlic pesto, heritage carrots, fried basil leaves, carrot and apricot gel	14
Pressing of confit leg and smoked duck breast, raw apple gel, diced apple, blackberry gel and macerated blackberries	11

Mains

Beef sharing for 2 — 85
Chateaubriand served with Wotton honey glazed heritage carrot,
pancetta baked potato gratin, spinach, watercress and kale sauté, beetroot butter, red port and pink peppercorn sauce

Seared Surrey beef fillet with truffle and caper butter beans, chopped pousse, red wine jus and bone marrow butter	43
Duo of spring lamb, bathed rump and braised neck, confit leeks, pea puree, goats curd, wasabi and red wine jus	38
Glazed south coast cod loin, poached red mullet shellfish mayo, lemon grass scented baby leeks, burnt shallot shells, chia, and pumpkin soil	35
Best of chicken, seared corn-fed breast confit pressed leg, wild mushroom terrine, 62-degree brown hen egg, carrot puree, celeriac puree	22
Beer battered haddock & chips, crushed peas, tartar sauce	19
8oz chuck steak burger, charcoal bun, cheddar, lettuce, tomato, red onion, burger relish and fries	21
Halloumi burger, beetroot brioche bun, beetroot relish, baby gem, tomato, red onion and fries V	17
Spiced marinated cauliflower steak, burnt cauliflower puree, pickled purple cauliflower with smoked almond puree, almond soil VE	21