

Sample A la Carte Menu

Cocktails while you choose	
Espresso Martini - Khalua, Vodka, Espresso, Sugar	12
Lychée Bramble - Gin, Lychée Juice, Lemon, Sugar	10
Tommy Margarita - Tequila, Lime, Cointreau, Sugar, Tajin	12
House made breads 5, Nocerella olives 4.5	
Starters	
Tiger Prawns, garlic butter, sourdough	12
Roasted Tomato and Rocket Soup, focaccia, pesto	8
Ham Hock, gooseberry ketchup, sourdough	10
Salmon and Smoked Beetroot, crème fraîche	9
Mains	
Venison loin, croquette, salt baked swede, juniper and gin sauce	35
Caldecott chicken crown, morels, chicken wings and smoked bacon sauce	22
Magret Duck, Jerusalem artichoke, salsify, kale choucroute, orange	30
Lemon sole, tenderstem broccoli, new potatoes, mussels	26
Butternut squash risotto, rocket, pecorino	
	18
Sides	
Truffle fries	5
Pecorino	5
Tender Stem Broccoli	4.5



Desserts

Dark Chocolate Marquise, blood orange, pistachio	9	
Burnham Honey Cream, black cherries, honeycomb	8	
Chocolate Fondant, vanilla ice cream, caramel sauce	9	
Rhubarb and Apple Crumble, custard	9	
Selection of French and British Cheeses, chutney, crackers	11	
Camilla's Tea House tea (loose leaf) English Breakfast, Earl Grey, Gunpowder, Very Berry, Jasmin Chun Hao, Lemon & Ginger Zest, Peppermint, Rooibos Orange & Cactus White Apricot and Chamomile	3.5	5
Mac & Me coffee Americano Flat White Decaffeinated Americano Espresso single Espresso double Cappuccino Latte Mocha Alternative milk	3.50 3.75 3.40 2.90 3.60 3.50 3.75 4.05 0.50	

All prices are inclusive of VAT. An optional 10% service charge will be added to your bill, which goes directly to our staff If you have any food allergies or intolerances, please let us know before your order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.

0.50

Vanilla, caramel, almond, gingerbread syrup