

## Sample Dinner Menu

### Apéritif

I am very specific with my negroni 16  
Westwell 'Pelegrim' Brut NV - Kent 15

### Early Supper - Three courses £45 (17.00 - 18.30)

Ballotine of chicken and soft herbs, escarole salad, fruit relish  
Tempura of Cornish sardine, sweet & sour onion, parsley jus

Loire valley rabbit simmered in white wine, Roscoff onion, salsa verde  
Barbequed lacquered mackerel, Tarassaco, potato, satay relish

Panna cotta scented with Mexican marigold, warm apple compote  
Muscovado sugar tart, raw creme fraiche

### À la carte - 3 Course £95

Snacks & Rye by the water artisanal sourdough, cultured salted butter

Dorset crab - Salad of the white meat, 'Sarnie' of the brown, custard of the bisque  
Crisp Sutton Hoo chicken, hand cut macaroni 'Cacio e Pepe'  
Warm Lincolnshire smoked eel lacquered with sansho pepper, tropea onion, satay relish  
Classic duck and pork terrine 'en croûte' with figs and hazelnuts

Denbighshire fallow venison, slow roasted Delica pumpkin, salsify, pear and cocoa  
Loire valley rabbit - roast saddle & slow cooked shoulder pastilla, Sicilian fennel, cavolo nero  
Grilled Hereford grass - fed sirloin of beef, slow cooked shin cottage pie, Treviso, Roscoff onion  
Shetland Isle halibut, mussels, Manitou potatoes, young leeks, white miso  
Hand rolled gnudi (ricotta dumplings) parmesan velouté, Madagascan Voatsiperifery pepper

Selection of English and French farmhouse cheese from La Fromagerie  
Congolese cru Virunga 70% chocolate nemesis, raw crème fraiche  
English custard tart, golden sultanas, pine nuts, salted butter  
Wild honey ice cream, warm Madeleines (Cooked to order – 20 mins)  
Classic warm apple tarte tatin, raw cream - Serves minimum 2 person  
Alphonso mango sorbet, crushed late season raspberries

*We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, this ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.*

*Please be aware that all our Game is wild and may contain shot.*

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.  
Price includes VAT. A discretionary 15% service charge will be added to your bill