WINTER DINNER

Oysters, Bites & Bubbles

Maldon Rock oysters served natural with cucumber & shallot cider vinegar * or panko crumbed with tonkatsu sauce

Three for £12 117kca1 /188kca1, 1/2 Dozen for £21 234kca1/377kca1, Dozen for £37 468kca1/754kca1

'Staithe Smokehouse' salmon tartare, crispy sushi rice, chipotle emulsion £11 *434kca1

Crispy baby squid, roasted garlic & preserved lemon aioli, pickled chilli, parsley £9 377kca1

Godminster cheddar cheese doughnuts, pecorino $\pounds 8 * (v) 627 kcal$

Gordal olives £5 * (v) (ve) 108kcal

Nyetimber Classic Cuvée 125ml £14

Drappier Champagne NV 125ml £15.5

Starters

Guinea fowl, ham hock & pistachio terrine, rhubarb compote, kohlrabi remoulade, toasted brioche ** £12.5 542kcal

Leek & potato velouté, Godminster cheddar toastie, chive oil, potato straws ** £9.5 (v) 159kcal

Beef carpaccio, mustard mayonnaise, sweet & sour red onion and green bean salad £13.5 356kcal

Wild mushroom parfait, confit leeks, BBQ maitake, crispy leek tops, black garlic ** £12.5 435kcal

Cured & torched Cornish mackerel, rillette, cucumber, buttermilk dressing £12.5 502kcal

Mains

Roasted corn-fed chicken, steamed ham & chestnut mushroom suet pudding, purple sprouting broccoli, chicken sauce £26.5 1154kca1

Pan-roasted hake, tempura prawn, langoustine bisque, heritage kale, crisp potato, saffron rouille ** £26.5 734kcal

Market fish of the day £Market Price

Risotto of roasted heritage beetroot, Brightwell Ash mousse, caramel apple, candied walnut (v) £12.5 ** 661kcal /£17.5 1005kcal

Charcoal grilled Old Spot pork chop, pineapple preserve, Tunworth tartiflette ** £28.5 808kcal

Pot-roasted celeriac, braised pearl barley, home-grown turnip & sage velouté, pickled apple, beer braised onions, chive oil £19.5 (v) 184kcal

Charcoal Grill

Whole king prawns, chilli & garlic butter, lemon, skin on fries, dressed Blakeney baby salad £28 ** 799kcal

10oz 40-day dry aged ribeye steak, hand-cut chips, dressed rocket salad £38 ** 1189kca1 Add green peppercorn sauce /red wine jus *£3.5 178/32kca1

800g dry aged Aubrey Allen sirloin on the bone, hand-cut chips, dressed Blakeney salad, green peppercorn sauce £85 (for 2 to share) ** 1871kca1

Sides £5

Hand-cut chips (v) (ve) 477kca1 Skin on fries (v) (ve) 270kca1

Honey & wholegrain mustard glazed piccolo parsnips (v) 122kcal

Roasted peer potatoes, sour cream, bacon, chives 429kcal

Sauteed winter greens, spiced fig & balsamic vinegar (v) (ve) 134kca1



The Farmhouse cauliflower cheese, black truffle, crispy onion (v) £14 551kcal

Please let your server know if you have any allergies or intolerances. A full allergen menu is available on the above QR code. All dishes are freshly prepared in house, Calorie information may fluctuate and we cannot guarantee the absence of all allergens. Adults need around 2000

KCAL A DAY

(*) non gluten containing ingredients | (**) dish can be altered to non gluten containing ingredients | (v) VEGETARIAN | (ve) VEGAN

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL BILLS.