

		VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SEASAME SEEDS	SOYA	SULFUR DIOXIDE
SOUPS	SEASONAL SOUP OF THE DAY, baguette & South Downs butter																		
	FRENCH ONION SOUP, beef stock, brandy & cheddar twist						✓												
GRAZING	PEA, MINT & RICOTTA RISOTTO BALLS, lemon crème fraiche	✓					✓		✓			✓							
	PORK, BEEF & FENNEL MEATBALLS, spicy chipotle tomato sauce			✓			✓												
	DEVILLED CRAB & CRAYFISH CAKES, chargrilled lime	✓					✓	✓	✓	✓		✓							
	BBQ BABY WINGS, coriander, chili & spring onion salsa			✓	✓														
SMALL PLATES	TENDERSTEM BROCCOLI feta, dukkah & hazelnut oil	✓			✓							✓			✓		✓		
	HONEYDEW MELON & PROSCIUTTO, extra virgin olive oil & basil			✓	✓														
	CHARGRILLED SCALLOPS, summer slaw & cracked black pepper	✓		✓	✓					✓									
	SAUTEED CHICKEN LIVERS, toasted brioche, lemon-thyme & armagnac cream						✓		✓			✓							
TEAR & SHARE	ANTIPASTI BOARD, Moons Green charcuterie, mozzarella, marinated Tuscan vegetables, olives & crostini						✓					✓		✓					✓
	TORTILLA CHIPS, Ashmore smoked cheddar, tomato & onion chutney, citrus sour cream, guacamole & fresh parsley	✓					✓					✓							

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SARNIES	TOASTED SALT BEEF BAGEL, mustard mayo, gherkins & house slaw						✓		✓					✓					
	MOZZARELLA & CHARGRILLED VEGETABLE WRAP, sundried tomato pesto & rocket	✓				✓													
BURGERS	BUTTERMILK CHICKEN & BACON, avocado, baby gem & lemon mayo						✓		✓			✓							
	28-DAY AGED BEEF, blue cheese, crispy shallots & smoked onion chutney						✓		✓										
	HALLOUMI, Portobello mushroom, aubergine, beef tomato & chimichurri	✓				✓													
LAND	CHARGRILLED 9OZ RIB-EYE, chunky chips, simple salad, porcini salt & dijonnaise				✓				✓										
	LOCAL BANGERS & MASH, red onion marmalade & red wine jus			✓			✓												
	ROSEMARY LAMB SKEWERS, tabouleh, lemon, pine nut oil & mint yoghurt						✓								✓				
	SPATCHCOCK CHICKEN, chermoula, blackberry, red cabbage & radish salad			✓	✓									✓					
SEA	LOBSTER MAYO ON BRIOCHE TOAST, chili, ginger, lemon zest & crispy capers	✓					✓	✓	✓	✓									
	SEA BASS, fennel, olives, lyonnaise potatoes, spinach & sauce vierge	✓		✓	✓				✓										
	SQUID ON A STEEL PAN, parsley, garlic, lemon hollandaise & baby leaves	✓		✓	✓				✓	✓									
	BEER-BATTERED COD & CHIPS, mushy peas & lemon-thyme tartare	✓		✓			✓		✓	✓									
SOIL	BROAD BEAN & GOAT'S CHEESE RAVIOLI, rocket cream & black olive tapenade	✓					✓												
	HEIRLOOM TOMATO & SOURDOUGH SALAD, olive oil, basil & balsamic	✓	✓	✓			✓												
	POLENTA, FENNEL & FETA, apple & rocket salad, balsamic & rapeseed oil	✓			✓														
	CHARGRILLED PEACH & MOZZARELLA SALAD, basil & hazelnuts	✓	✓		✓										✓		✓		

