

Evening Menu

If you have any special dietary requirements or allergies, please let a member of staff know as soon as possible

GF - Gluten Free, N - Contains nuts, V - Vegetarian, VG - Vegan, VGO - Vegan Option Available,
GFO - Gluten Free Option Available, VO - Vegetarian option available

Please be advised that a discretionary service charge of 12.5% will be added to your bill.

Nibbles

Beer Battered Samphire with Lemon Hollandaise V | Pigs in Blankets with Cranberry Sauce | Salt & Pepper Squid with Black Garlic Mayonnaise | Halloumi Fries with Sweet Chilli Mayonnaise V, GFO Olives VG, GF | Crispy Brie Bites and Cranberry Jam - **£6 Each or Three for £15**

Small Plates

Crispy Fried Goats Cheese Salad | Caramelised Walnuts, Chicory Leaves, Figs GFO, N, VGO - £10 | £20 - Main Course

Seasonal Soup | served with Sourdough Baguette GFO - £10

Wild Mushrooms on Toast | Soft Poached Egg, Sourdough V, GFO - £12

Stanwell Scotch Egg | Please ask for details of the current special - £14

Hand-Dived Shetland Scallops | Smoked Carrot Purée, Crispy Capers, Golden Raisin Gel GF - £14

Cornish Mussels | Served with Fresh Bread - £10 | £20 - Main Course *with Fries*
Served in White Wine, Cream, Garlic GFO

Smoked Chicken and Wholegrain Mustard Terrine | Bacon Jam, Caramelised Baby Gem, Focaccia GFO - £12

Pig Cheek | Beetroot and Apple Purée, Pork Quaver, Red Wine Sauce - £12

Sharing Boards

From The Elves | Roast Turkey, Roast Potatoes, Mini Yorkshire Puddings, Pigs in Blankets, Crispy Brie Bites, Carrots, Roasted Parsnips, Brussel Sprouts with Pancetta, Turkey Jus, Cranberry Sauce, Bread Sauce GFO - £40

From The Garden | Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Aubergine and Courgette, Smoked Halloumi, Crudités, Black Garlic Mayonnaise, Tzatziki, Honey and Thyme St. Ella Goats Cheese, Sourdough, Focaccia V, VGO. GFO - £32

From The Sea | Mussels, Whitebait, Tiger Prawns, Cockles, Beetroot Cured Salmon, Avruga Caviar, Salt & Pepper Squid, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia - £34

Mains from The Land

28 Day Aged 8oz Sirloin Steak GFO | Cherry Tomato, Parmesan and Rocket Salad - £34

served with a choice of side and sauce - *Peppercorn, Red Wine, Bearnaise GF*

Duo of Hampshire Venison | Loin, Mini Venison Cottage Pie, Smoked Parsnip Purée, Pomegranate, Sprouts, Pickled Blackberry Jus GF - £32

Chateaubriand for Two | Triple Cooked Chips, Roasted Vine Tomatoes, Parmesan and Rocket Salad GFO - £85
served with a choice of sauce - *Peppercorn, Red Wine, Bearnaise - all GF*

Roasted Breast of Chicken | Pea and Bacon Fricassee, Pomme Anna, Duck Fat Carrot, Red Wine Jus GF - £28

Pork Fillet | Sticky Cheek, Belly, Fondant Potato, Black Pudding Crumb, Cider and Wholegrain Mustard Sauce - £34

Mains from The Sea

Cornish Day Boat Fish of the Day GF | Served with Samphire, Lemon Hollandaise and a choice of side - Market Price

Fish and Chips | Fillet of Cornish Haddock, Chunky Chips, Mushy Peas, Tartare Sauce - £24

Bass Fillet | Sauté New Potatoes, Spinach, Hollandaise GF - £26

Hake Fillet | Mussel Marieniere Sauce, Samphire GF - £28

Cornish Day Boat Fish Pie | Seasonal Greens GF - £26

Mains from The Garden

Winter Squash Tart | Tunworth Cheese, Rocket and Balsamic Salad V - £18

Baked Goats Cheese | Tomato and Butterbean Cassoulet GFO, V, VGO - £26

Sides

Pigs in Blankets with Cranberry Sauce | Confit Garlic & Lemon Samphire GF | New Potatoes GF
Side Salad GF | **Seasonal Greens** GF - £6 each

Fries

Chunky Chips GFO | **Skin on Fries** GFO - £5 each

Garlic, Truffle & Parmesan Loaded Fries | Truffle Mayo, Chives, Crispy Onions GFO - £7

