

Negroni 9	Rhubarb Briottet 9	Secret Garden 9
Red vermouthe, bathtub gin, Campari, ice.	Prosecco with French artisan rhubarb liqueur.	Sipsmiths gin, lemon juice, elderflower liqueur, rose syrup.
Fig & Vanilla Daiquiri 9	Columbian Espresso Martini 9	Marmalade Bellini 9
Mount Gray rum, lime juice, sugar, fig, vanilla.	Grey Goose, kahlua, coffee	Prosecco, orange, orange liqueur.

Fish soup, rouille, gruyere, garlic crouton	8.50
Cornish lobster & prawn cocktail. Bloody Mary mayonnaise, whole meal with lemon & butter	15
Crispy fried Devonshire crab bonbons, lemon, chilli & cucumber, saffron mayonnaise	9.95
(V) Sage & Blackstick blue cheese melting moments, roast squash, toasted walnuts	8.75
Crispy pork hock, gribiche, celeriac roulade, poached bantam egg	8.75
Sauté diver scallops, Braised pig cheeks. Sticky clementine anise jus, butternut puree	13
(V) Wild mushroom & local mozzarella risotto cakes, rocket, baked parmesan crisp, balsamic	8.75
Foie gras chicken liver parfait, red onion marmalade toasted sour dough	9.10
Slow roast crispy duck, spring onion, cucumber, toasted sesame seeds, soy dressing	10
(V) Leek & chestnut tartlet, open winter slaw, creamy goats cheese dressing	8.20
Salt & pepper squid, oriental slaw, chilli jam	9.75
½ Dozen Colchester oysters natural in the raw. Shallot vinaigrette, tabasco	14
Winter clam chowder, lardons, crusty bread	8.50
South Coast Turbot, Pumpkin and beet barley, sautéed wild mushroom, crispy kale	25.50
Hot smoked salmon, whole grain crème fraiche potatoes, green beans, spinach cream	23.00
Seabream, octopus, Mojo Rojo, charred peppers, fennel & black beans	23.00
Whole Cornish sole on the bone, sautéed new potatoes, green beans, caper & brown shrimp butter	24.50
(V) Baked Parmigiano. Layers of aubergine, tomato, courgette, and mozzarella, olives, overnight tomato	17.50
(V) Lemon & thyme seared Tofu, beet & barley risotto, courgette & mint, beetroot puree	17.00
Pink carved duck breast, fondant potato, spiced red cabbage, purple sprouting thyme, jus	21.00
Chicken breast baked in pancetta, overnight tomato & olive stuffing, roasted squash & red onion, bulgar wheat, green herb oil	21.00
Jerk lamb rump, coconut rice, pimento pineapple salsa, coriander gremolata	23.00
Oxfordshire Old Spot pork chop, baked quince, roast salsify & Jerusalem. Brussel tops, parsnip & carrot mash	22.00
Pink carved venison, haggis, baby spinach, mulled pear, port, juniper	24.00
16oz rib steak cooked on the bone, tarragon herb butter, local watercress, field mushroom, confit tomato	32.95
Beef fillet, foie gras, rosti, wild mushroom, spinach, jus	30.00
Add half herb grilled lobster to your steak & lobster 'Surf & Turf' (£15)	

dauphinoise	4.25	buttered green beans	4.25
chips	4.25	mixed marinated olives	3.60
creamed spinach	4.25	Roasted squash, red onion & chilli	4.25
side salad	3.50	home baked breads, Walnut & date soda bread hummus, Walnut pesto.	4.25
Minted New Potatoes	3.50		