

## SMORGASBORD SMALL PLATES

Summer 2021

### NIBBLES

**Sourdough\*** with salted butter v **4**

**Marinated olives** GF WF V Ve **4**

**Prawn crackers** with seaweed and chilli **5**

### THE HUNTER

**72-hour braised pork belly**, gooseberry jam and liquorice crackling GF WF **10**

**Braised pig's cheek** with apple ketchup, bubble and squeak GF WF **12**

**Thyme roasted chicken**, crispy skin, asparagus and broad beans GF WF **12**

**Lamb neck fillet**, pickled cherries, kimchi and satay sauce GF WF N **16**

**6oz fillet steak**, chorizo, peas and onion rings **20**

### THE FISHER

**Crispy squid** with tarragon aioli **9**

**Cured sea trout**, confit Jersey royals, tomatoes and basil GF WF **10**

**Curry roasted monkfish**, brown butter hollandaise, pickled carrots, coriander crumb **14**

**King prawn tempura** with soy, sesame, ginger and chilli dipping sauce **14**

**Seared scallops**, garden pea velouté, crispy prosciutto and pickled samphire GF WF **16**

### THE GARDENER

**Roasted beetroot**, feta, pickled apple and walnuts GF WF V N **8**

**Chargrilled broccoli** with crispy potatoes, samphire and shaved fennel GF WF DF V Ve **10**

**Tempura roasted vegetables** with soy, ginger and chilli dipping sauce v Ve **10**

**Buffalo mozzarella** with shaved asparagus, roasted spring onions, peach, hazelnuts and chilli GF WF V N **12**

**Roasted shiitake mushroom and truffle taco**, creamed avocado, pickles, crispy onions v VE **12**

### SIDES

**Triple cooked chips** DF **3.5**

**Rocket and parmesan salad** GF WF **4**

**Seasonal greens** GF WF V **4**

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts  
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,  
but we cannot guarantee that dishes are allergen free.

Tips are shared equally among our team.

## DESSERTS AND CHEESEBOARD

**Ice cream**, chocolate and orange v, creamy strawberry ve, pear and ginger ve, per scoop **2.2**

**Peach crème brûlée** and mint shortbread v **7**

**Strawberry panna cotta** with vanilla salted popcorn GF WF **8**

**Gooseberry posset** with elderflower flapjack v **8**

**Cheeseboard**, Yorkshire blue, Godminster cheddar and Lincolnshire poacher, crackers\* and homemade chutney **10**

## AFTER DINNER 50ml

Disaronno amaretto **4.5**

Graham's 10-year old tawny port **4.5**

Lapponia Finnish blueberry liqueur **6.5**

Espresso Martini **7**

Diplomático reserva exclusiva rum **9.5**

Hine rare VSOP **10**

Lagavulin 16-year old malt **14**

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