

# Things to eat

## SNACKS & SHARERS

<b>Nocellara olives</b> VE	£3	<b>Radishes, whipped feta, spring onion ash dressing</b> V	£6
<b>Selection of bread, Netherend Farm and lovage butters</b> V	£3	<b>Red pepper hummus, flatbreads</b> VE	£7
<b>Nuts, house spice mix</b> VE	£3	<b>British charcuterie board for two, cornichons, sourdough, rapeseed oil</b>	£14

## STARTERS

<b>South Coast crab, cucumber, pickled watermelon rind, gem lettuce, sourdough crisp</b>	£12	<b>Chicken liver pâté, spiced apricot chutney, toasted brioche</b>	£7
<b>Charred halloumi and peaches, chimichurri, sumac</b> V	£9	<b>Korean fried chicken wings, sesame, coriander</b>	£7
<b>Crispy tofu satay salad</b> VE	£8	<b>Seasonal soup</b> V	£6

## FROM THE GRILL

<b>10oz rib-eye steak, triple-cooked chips</b>	£24	<b>Aberdeen Angus beef burger</b>	£14
<b>10oz Casterbridge sirloin steak, triple-cooked chips</b>	£23	Cheddar, gem lettuce, tomato, truffle mayo, pretzel bun, fries	
Sauces	£3	<b>Korean fried chicken burger</b>	£12
Peppercorn   Chimichurri VE   Lovage butter V		Kimchi, gem lettuce, gochujang mayo, pretzel bun, fries	
<b>Churrasco chicken, chimichurri</b>	£13		
Your choice of Jersey Royals or triple-cooked chips			

## MAINS

<b>Cumin-roasted aubergine, vegan feta, olives, buckwheat tabbouleh, tahini yoghurt</b> VE	£10	<b>Confit duck, summer vegetables, saffron sauce</b>	£16
<b>Pan-fried Scottish salmon, English peas and pea shoots, salsa verde</b>	£14	<b>Beer-battered haddock, triple-cooked chips, crushed peas, homemade tartare sauce</b>	£14
<b>South Coast crab, chilli and lemon linguine</b>	£18	Fancy something lighter? Just ask us if you'd prefer your fish grilled	
		<b>Amritsari chole curry, naan, raita, Indian pickled vegetables</b> V	£12

## ON THE SIDE

<b>Skin-on fries</b> VE	£3
<b>Triple-cooked chips</b> VE	£3.50
<b>Jersey Royal potatoes, lovage butter</b> V	£5
<b>Watercress salad, vinaigrette</b> VE	£3.50
<b>Green beans, crispy shallots</b> VE	£4
<b>Chargrilled green and yellow courgettes, lemon zest, rapeseed oil</b> VE	£4

## DESSERTS

<b>Dark chocolate fondant, malted cream</b> V	£7
<b>Salted caramel tart, vanilla ice cream</b> V	£6
<b>Burnt Basque cheesecake, poached peaches</b> V	£6
<b>Eton mess</b> VE	£6
British strawberries, coconut yoghurt, vegan meringue	
<b>Selection of ice cream and seasonal sorbets</b> V	£5
<b>British cheeseboard, spiced apricot chutney, crackers</b>	£9.50

For guests on our dinner inclusive package, we offer an allowance of up to £25 per person to be spent on food.

(v) vegetarian | (ve) vegan | If you'd like gluten-free bread, just let us know.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.