



SUPPER CLUB MENU

13.08.2024

£45 PER PERSON, WINE PAIRED AND INCLUDED

AMUSE BOUCHE

*Cured Chalk Stream trout, salmon caviar (gfa)
Charred Nutbourne tomatoes, Driftwood goat cheese, pickled
chilies(v)(vga)(gf)*

STARTERS

*Ricotta and sage agnolotti, morel mushrooms, burnt butter,
sea purslane (vga)
Hampshire rabbit agnolotti, morel mushrooms, sage, walnuts*

MAINS

*Seitan Lancashire Hotpot, charred leek (vg)
Steak fillet, gratin potato dauphinoise, braised shallot & red
wine reduction (gf)*

PUDDINGS

Apple & strawberry custard tart (v)(vga)