



Laurent-Perrier Cuvée Rosé NV, Champagne 23
VAULT Non-Alcoholic Aperitivo (*bright, bold and bitter*), with soda or tonic 7

STARTERS

Pan-seared scallops and braised beef featherblade

Jerusalem artichokes, morels, red wine jus 23

Tuna carpaccio

jalapeño salsa, basil, soy citrus dressing 15

Goats cheese and roasted red grape bruschetta

toasted pine nuts 11

Black olive pâté

heritage tomatoes, sunflower seeds, crostini 10

Roasted cauliflower soup

homemade bread 9

Saltimbocca pigeon breast

prosciutto, sage, polenta, cavolo nero 15

MAIN COURSES

“The Pickwick Pie” (beef and red wine)

creamy mashed potato, honey glazed carrots and parsnips 25

Today’s Catch (cod, or hake)

cep cream, truffle and potato rosti, spinach,
chanterelles, Hen of the Wood 30

Pork fillet

creamy cannellini bean and chorizo cassoulet 28

Surrey Farm beef

(rump 32, sirloin 34, or ribeye 38)

flat mushroom, vine tomatoes, onion ring, peppercorn sauce

Beer battered haddock

triple cooked chips, pea purée, tartare sauce 19

PASTA

(starter / main course)

Spaghetti cacio e pepe

mixed peppercorns, Parmesan 9 / 18

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Pappardelle

beef ragu, Parmesan 13 / 26

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Rigatoni

cavolo nero, lemon, Parmesan 9 / 18

include a corn-fed chicken breast 29

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Orecchiette

cime di rapa, chilli, garlic,

Fontodi extra virgin olive oil 9 / 18

include a corn-fed chicken breast 29

NIBBLES

Nocellara olives 5

Garlic prawns, aioli 7.5

Ham hock arancini, gherkin ketchup 7

Homemade bread, truffle and honey butter, olive oil and aged balsamic vinegar 6

Tempura baby squid, sweet chilli sauce 7

Halloumi fries, truffle honey 7

SIDES

House salad 5

Creamy mashed potato 6

“Posh chips”, truffle oil, Parmesan 7

Honey roasted carrots and parsnips 6

Char-grilled tenderstem broccoli, salsa verde 6

Fine beans, roasted hazelnuts 6

Triple cooked chips 6