



PRE DINNER DRINKS

Camel Valley Brut, Cornwall, England	£9.50
Moët & Chandon, Brut NV	£11.50
Moët & Chandon Rose NV	£16.50

TO START

Queen Anne's artichoke tart (V) <i>globe artichokes, tarragon dressing</i>	£ 8.00
Yorkshire fish cake <i>smoked haddock and herbs, cucumber</i>	£ 8.50
Cornish lobster salad <i>baby gem, Marie Rose sauce, fennel, lobster oil</i>	£18.00
Harrogate loaf <i>terrine of veal and bacon, parsley salad</i>	£ 8.50
Maldon native oysters (6) <i>with lemon salad</i>	£13.50
Baked onions (V) <i>nutmeg, thyme, almond stuffing</i>	£ 7.00
Brown and Forrest salmon <i>soda bread, caper butter</i>	£11.50
Mulligatawny <i>quail, onion rings, curry spice</i>	£ 8.00
Bacon Olives <i>pork and herbs, endive and shallot salad</i>	£ 7.50
Dorset crab <i>brown and white crab, pear, hazelnuts</i>	£ 8.50
Mushrooms on sippets <i>red wine sauce, bone marrow</i>	£ 7.00
English garden salad <i>peas, broad beans, air dried ham, herbs</i>	£ 8.00
Nettle and watercress soup (V) <i>egg yolk confit, crème fraîche</i>	£ 6.50
English asparagus (V) <i>poached egg, almonds, tarragon</i>	£10.50

EARLY SUPPER (5:30 -6:30)

Pork pie
Piccalilli

Southwold fried sprats
Tendring Hall ketchup

Pollock in Camel Valley Brut
mussels and parsley

Cumberland sausage and mash
pork and veal, herbs and spice

Turkish delight cheesecake

Sussex Pond sundae

£19 for 2 courses, £24 for 3 courses

MAY

MAIN EVENT

Dorset jugged steak <i>braised featherblade, pork dumplings, port, redcurrant jelly</i>	£16.50
Kentish pigeon in a pot <i>pigeon, mushrooms, thyme, prunes</i>	£18.00
Lake District rib of beef for two <i>bone marrow, red wine sauce</i>	£55.00
Great Garnetts farm pork belly <i>slow baked with apple and sage jam</i>	£17.00
The Queen's Potage <i>chicken, pistachio, pomegranate, mushrooms</i>	£17.00
Rabbit and prawn pie	£17.50
Suffolk stew <i>mutton meatballs, lentils, barley, anchovy</i>	£16.00
Scottish Halibut <i>poached in Camel Valley brut, mussels</i>	£21.50
Tweed Kettle <i>sea trout with a herb, lemon and nutmeg crust</i>	£16.50
Soles in coffins <i>lemon sole, vermouth cream, Morecambe bay shrimps, mace, crispy potato</i>	£20.00
Dover sole <i>pan fried, capers and lemon</i>	£29.00
London Pride battered cod <i>mushy pea mayonnaise, chips</i>	£17.50
Cornish seabass, Cullenskink <i>pan fried with smoked haddock and potato sauce</i>	£19.00
Glamorgan sausages (V) <i>leeks, Caerphilly cheese, herb salad</i>	£16.00

VEGETABLE PATCH

(all £3.50)

Asparagus
Mash
Steamed green beans
Carrots
Buttered spinach
Jersey Royals
Tomato salad
Endive salad

Whilst we will do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen-free.

ACCOMPANIMENTS

George's chips <i>Sarsons mayonnaise</i>	£4.00
Pease pudding <i>split peas, parsley, smoked bacon stock</i>	£3.50
Cauliflower pudding <i>baked with nutmeg and cream</i>	£4.50
Colcannon <i>Hispi cabbage, young leeks, crushed potato</i>	£4.50
Sage and Onion Paxo	£3.50
Yorkshire puddings <i>gravy</i>	£4.00
Roast potatoes	£4.00

CHEESE

Colston Bassett Stilton <i>Yorkshire parkin, celery, pickled pear</i>	£7.00
Lincolnshire Poacher <i>Cumberland sauce, Welsh cakes</i>	£7.00
Innes Log goats' cheese <i>apple cider chutney, oatcakes</i>	£7.00

PUDDING

Mrs Beeton's snow eggs <i>Everton toffee, peanuts, burnt honey custard</i>	£ 6.50
Apple Amber <i>baked Bramley apple, meringue, clotted cream</i>	£6.50
Eccles cakes <i>Cheddar cheese ice cream</i>	£ 7.00
Warm chocolate in a pot <i>chocolate cornflakes</i>	£ 7.50
Orange marmalade jaffa cake <i>Earl Grey tea ice cream</i>	£ 7.00
Kendal mint cake choc ice	£ 5.50
Manchester tart <i>bananas, custard, raspberry jam, rum cream</i>	£ 6.50
Bakewell tart <i>almonds, cherry jam, Jersey cream</i>	£6.50
Lord Mayor's trifle <i>pineapple, coconut, rum</i>	£7.50
English strawberries <i>clotted cream, meringue, Polgoon</i>	£8.00

A cover charge of £2.00 per head shall apply

A discretionary gratuity of 12.5% will be added to your bill