

VIOLET DELIGHT £12

Boa Violet Gin, Marachino, Lemon, Egg White

KING'S GINGER & MANDARIN FIZZ £12

King's Ginger, Madarin Coulis, Crémant

MUAY THAI £11

Lemongrass Infused Rum, Mango Puree, Chilli, Lime

1665

PROPER BLOODY MARY

With Celery Salt, Horseradish & Fresh Lemon
Single £9 | Double £13

NIBBLES

SMOKED BONE MARROW BUTTER £7

with Chorizo Jam, Charred Potato & Rosemary Bread
g | mi | su

BROWN BUTTER & ROSEMARY POPCORN £3

mi

NOCELARRA GREEN OLIVES £5

Sundried Tomatoes, Kumquats & Pickles
su

HONEY ROASTED CASHEW NUTS & SMOKED ALMONDS £6

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STARTERS

HOUSE CURED BEETROOT SALMON £12

Balsamic Braised Lentils Du-puy, Smoked Beetroot Puree, Horseradish Crème Fraîche & Crispy Caper Dressing
f | mi | su | ce | mi

H.C.P ESTATE VENISON TARTARE £14

Seasoned with Juniper Salt, Layers of Crisp Puff Pastry, Roasted Beets & Penny Bun Mushroom Emulsion
mi | su | ce | g | mi

CAULIFLOWER & ROMANESCO CHAAT £9.5

Crispy Cauliflower Popcorn, Spiced Romanesco, Puffed Rice, Fresh Mint, Green Chilli Chutney, Chaat Masala
mi | su | ce | g

MISO GLAZED SCALLOPS £18

Bonito Dressed Green Apple, Fennel & Ginger Salad, Fermented Kohlrabi, Cucumber & Yuzu Catsup c.1818
f | cr | se | so | su | mi

WINTER TRUFFLE & JERUSALEM ARTICHOKE SOUP £8

with Diced Granny Smith Apple and Roast Hazelnuts
g | ce | mi

DUCK LIVER PARFAIT £10

Sticky Fig Chutney, Pickled Pear & Duck Fat Brioche
mi | g | su | e

MAINS

CRAB & LOBSTER TORTELLINI £30

with Crushed Edamame, Basil & Sugar Snaps, Lobster Bisque Cappuccino
cr | mi | g | c | su | so

CRISPY PARMESAN CHICKEN £22

St. Ewes Egg, Parmesan Breadcrumbs, Parmesan Fries Truffle Mayo
mi | g | e | su

TEMPURA BATTERED HADDOCK £15

Triple Cooked Chips, Tartare Sauce & Mushy Peas
f | gl | e | su | mu

CROWNE PRINCE PUMPKIN CASSOULET £18

Roasted Pistachio & Salsa Verde
n | su | ce

LINE CAUGHT NORWEGIAN COD £24

Charred Tender Stem, Soy & Ginger Glazed Shimeji Mushrooms, Wasabi & Chive Cream Sauce
f | so | mi | se

PLANT BURGER £16

Sweet Potato Fries, Shredded Iceberg, Pickles
f | gl | e | su | mu

SUNDAY ROASTS

All of our Roasts are served with Thyme & Garlic Roasties, Steamed Green Vegetables, Fluffy Yorkshire Pudding, Maple Glazed Root Vegetables & Braising Jus.
c | e | mi | su | g

ROAST CORN-FED CHICKEN £22

Sage & Onion Stuffing

ROAST HEREFORD RIB OF BEEF £24

Creamed Horseradish

CRISPY BERKSHIRE PORK BELLY £23

Spiced Apple Sauce

SIDES

PARMESAN FRIES £6

mi

DUCK FAT CHIPS LOADED WITH HOLLANDAISE £7

mi | su

ROBUCHON MASH £5

mi

MISO GLAZED CHARRED TENDER STEM £6

so | se

CAPER DRESSED WINTER GREENS £4

su | mi

ARTICHOKE & CHESTNUT SALAD, SPROUT SLAW, POMEGRANATE DRESSING £6

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