NIBBLES AND SHARING DISHES

Gordal Olives ^(vg)	£4	Mackerel Rillettes & Olive Bread	£7
Smoked Almonds (vg)	£4	Vegetarian Platter (for two) (v) **	£18
Artisan Bread & Butter, Rapeseed oil, Vinegar (v	^{r)} £7	Cobble Lane Cured Meats Platter (for two)	* £24

**Grilled Halloumi, Feta cheese, House Pickles, Cheddar, Olive & Thyme Bread Stick
*Cobble Lane Fennel & Garlic Salami, Bresaola, Coppa, House Pickles, Cheddar, Olive & Thyme Bread Stick

LATE RISERS

Served until 5pm

Eggs Royale, Poached Egg, Smoked Salmon & Hollandaise	£17
Eggs Benedict Poached Egg, Ham & Hollandaise	£17
Poached Eggs, Avocado, Harissa Toast (V)	£17

TOAST WITH THE MOST

Lambton and Jackson Maldon Cured Smoked Salmon	£20
Toasted Brioche Open Sandwich, Cream Cheese, Cherry Tree Farm Leaves, Caperberries, Cucumber	
Smoked Chicken, Toasted Brioche Open Sandwich, Mango, Avocado, Chilli, Coriander & Lime	£22
Club Sandwich, Chicken, Bacon, Egg, Tomato (your choice of fries or salad)	£22
Vegetarian Club Sandwich Avocado, Egg, Tomato (your choice of fries or salad) (v)(vg*)	£22
116 Beef Burger, Bacon & Smoked Applewood Cheddar, Chips Please note that our burger can only be served well done	£24

SET MENU

Cauliflower Soup, 24 Month Shaved Parmesan, Capers & Dukkah^(gf)

Burrata & Romesco Sauce, Pickled Onion, Lemon Crumbs^(v)(vg*)

Beetroot Tartar, Walnut Emulsion & Candied Walnut

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Orecchiette, Pumpkin, Burrata & Truffle <sup>(v)</sup>
Sea Trout, Parsnip Puree, Wild Mushroom, Kale & Chicken Jus
Madeira Braised Lamb Belly, Jerusalem Artichoke & Mascarpone

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Toffee Apple, Green Apple Mousse, Caramel Centre, Flexible Dulce Ganache

Sticky Date Pudding, Miso Caramel Glaze, Caramelized Popcorn & Vanilla Ice Cream

British Cheeses: Winslade, Winterdale Shaw, Devon Blue

Supplement £15

Two Courses £35
Three Courses £42





STARTERS

Cauliflower Soup, 24 Month Shaved Parmesan, Capers & Dukkah ^(GF)	£12
Burrata & Romesco Sauce, Pickled Red Onion & Lemon Crumbs (v) (GF)	£12
Cured Wester Ross Salmon, Kumquat, Chilli & Sesame Orange Dressing	£14
Gnocchi Alla Vodka, Isle of Wight Tomato Sauce, Parmesan Fondue, Balsamic Cherry Tomatoes	£12
Beetroot Tartar, Walnut Emulsion & Candied Walnut	£11
Caesar Salad Baby Gem, Anchovy, Parmesan, Croutons	£12 / £18
With Grilled Chicken	£25

MAIN COURSES

Broccoli Vindaloo, Pickled Raisin & Shallots (v) (vg*)	£24
Orecchiette, Pumpkin, Burrata & Truffle	£24
116 Beef Burger, Bacon & Smoked Applewood Cheddar, Chips Please note that our burger can only be served well done	£24
Madeira Braised Lamb Belly, Jerusalem Artichoke & Mascarpone	£30
Sea Trout, Parsnip Puree, Wild Mushroom, Kale & Chicken Jus	£30
Risotto Milanese, Glazed Short Rib of Beef	£26

FROM THE GRILL

O'Shea's Butchers UK Prime Beef Dry Aged for 35 days with Himalayan Salt Walls All served with Café de Paris Butter & Watercress

Chicken Escalope	£22
Dry Aged Beef Rib-Eye Steak 280g	£50
Beef Fillet Steak 200g	£55
Peppercorn Sauce	£5
Béarnaise Sauce	£5

SIDES

Rocket & Parmesan Salad	£7
Cherry Tree Farm Mixed Salad Leaves	£7
Creamed Cavolo Nero & Crispy Shallots	£7
Grilled Tender Stem Broccoli	£7
Creamy Mash	£7
Skinny Fries	£7
Truffled Parmesan Fries	£10



