

## NIBBLES

Nocellara olives (114) <i>Copper House Martini</i>	5 12
Paprika pork puffs (118)	4
Maldon Blackwater oyster (13)	3.5
Sourdough bread, malted butter (483pp)	5

## STARTERS

(V) Beetroot broth, beetroot pesto, gnocchi, Crapaudine beetroot (TBC) <i>Adnams Sloe Gin &amp; Fever Tree Mediterranean tonic</i>	9 8.30
Loch Duart salmon terrine, nori seaweed, rice wine pickled salsify, lemon and miso emulsion (TBC) <i>Chablis 1er Cru, Burgundy 175ml</i>	15 15
Slow braised featherblade beef bonbon, smoked butternut squash puree, parsley oil (TBC)	14
Cured sea bass, picked crab, compressed cantaloupe melon, lemongrass dressing (TBC)	15
Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough (434)	15
Confit celeriac, pickled apple, prune puree, watercress salad, truffled almond milk (TBC) <i>Adnams Prosecco Asolo DOCG, 175ml</i>	9

## FOR TWO TO SHARE OR AS A MAIN

Truffled Baron Bigod, thyme infused honey, Sourdough (please allow up to 20 mins cooking time) (647pp) <i>DV de Doisy Védrières, Sauternes, 125ml</i> <i>Exotic fruit, quince and orange are in this lovely, complex and rich dessert wine from the Castéja family. This is largest of the Doisy estates with a 2ème Cru Classé</i>	21 8
Fish board: salmon, crab rillettes, crevettes, oysters, cockles, sweet-cured herring, Cley Smokehouse cod roe, rye bread, Charlies' leaves (473pp) <i>Simpsons Estate Chardonnay, Kent 2020 175ml</i> <i>Pale-straw hued with a complex matrix of tropical and citrus fruit, subtle butterscotch and flint on the nose.</i>	24 14

## MAINS

Roast loin of venison, poached pear, Jerusalem artichoke puree, roast Savoy cabbage, chestnut, elderberry vinegar gel (TBC) <i>Adnams Carmenère, Central Valley, Chile 250ml</i>	33 9.50
Pan-roasted breast of guinea fowl, braised leg and lentils, Cavolo Nero, blackberry gel and pickled blackberry (TBC) <i>Crozes-Hermitage, Frederic Reverdy 2018, France</i>	28 15
(VE) Smoked butternut squash, aged Carnaroli rice risotto, roasted squash, pickled girolles, Cavalo Nero (TBC) <i>Adnams Ghost Ship 0.5%</i>	19 4.60
Dry-aged English ribeye, bone marrow, melted onion, Béarnaise sauce, triple-cooked chips (1200) <i>Château Puy Blanquet St Emillion GC, 2015 250ml</i> <i>Ripe red and black fruits with oak, vanilla, and tobacco, medium tannins earthy edge.</i>	30 19

Pan fried Halibut, caramelised chicory, mushroom ketchup, king oyster mushroom, mushroom dashi broth (TBC) <i>Riesling, Dopff &amp; Irion, 2021, Alsace, France 250ml</i>	33 11
Rump and chuck steak burger, brioche bun, beer-barbecue sauce, cabbage, dill-gherkin slaw, smoked Applewood, triple-cooked chips (1188)	19
Battered Cornish monkfish, triple-cooked chips, tartare sauce, green split-pea purée (1193) <i>Adnams Champagne, France 175ml</i> <i>Bubbles with fish &amp; chips is something to be tried at least once!</i>	23 12
Roast cod fillet, parsnip, smoked cod roe emulsion, apple, curry leaf sauce (TBC) <i>Adnams White Burgundy, Talmard 250ml</i>	29 11.50
(VE) Crapaudine beetroot, Jerusalem artichoke purée, roast Savoy cabbage, pear, chestnut (TBC) <i>Paparuda Pinot Noir, Romania 250ml</i>	8.25
<b>Sunday lunchtimes only, limited availability</b>	
Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments (907)	21
Vegetarian nut roast (960)	19
<b>SIDES</b>	
Triple-cooked chips, Béarnaise sauce (787)	5
Buttered Ratte potatoes (281)	5
Tenderstem broccoli (108)	5
Sand carrots (60)	5
Charlie's garden leaf salad (30)	5