

DINNER

2 Courses £35 / 3 Courses £42

House Bread & Butters

Amuse Bouche

STARTERS

Horton House Beef Carpaccio, Smoked Tomato Chutney, Pickled Grapes, Saffron Emulsion

El Albasto Malbec 2020- Vibrant, Fruity, Full Bodied, Red Fruit Aromas

Gilt-head Bream Ceviche, Prawn Salsa, Lemongrass, Papaya

Akemi 2018 – Crisp & light bodied, Lemon, Green Apple

Crispy Courgette Flower, Burnt Aubergine, Caponata

Paranga 2020 – Bold Aroma, Fresh Acidity, Apricot Florals

Salt and Pepper Squid, Fennel Salad, Cashew Nuts, Medjool Date Dressing [+£3]

Albarino 2020 - Crisp With A Good Texture, Notes of Peach And Balanced Citrus

MAINS

Gressingham Duck Breast, Potato Terrine, Baby Turnips, Blackberry Ketchup

Negroamaro, Baccanera 2020- Fruity, Hint Of Spices, Palate is Round, Full, Softly Tannic

Stone Bass, Lime Gnocchi, Baby Leaks, Shrimp and Red Dulse Butter

Albarino 2020 - Crisp With A Good Texture, Notes of Peach And Balanced Citrus



Spring Vegetable Risotto, Rosary Goats Ash, Pine Nuts, Basil Oil

Sauvignon Blanc 2021- A Complex Nose, Citrus Fruit Notes

Surrey Farm Beef Sirloin, BBQ Short Rib, Tenderstem Broccoli, Roscoff Onions, Chimichurri [£7]

El Albasto Malbec 2020- Vibrant, Fruity, Full Bodied, Red Fruit Aromas

SIDES

Honey Glazed Heritage Carrots - £4 / Sautéed Seasonal Greens - £4

Duck Fat Chips, Rosemary Salt - £4.5

DESSERT

Dark Chocolate Mousse, Salted Caramel, Hazelnut, Raspberry Ice Cream

Libamus 2015 – Red Berries, Cacao & Toffee

Vanilla Panna Cotta, Poached Peach, Almonds, Blood Peach Sorbet

Muscat 2019 – Orange Zest & Almonds Hint

Selection of Artisan Cheeses, Traditional Garnishes [+£5]

Dows Late Vintage Port 2013 – Ripe Red, Dark Fruit, Peppery Spice