

# Starters

## Granny Smith Apple Salad(V)

Celery, Muscat Grapes, Walnut, Creme Fraiche

## Cornish Mussels

Chapel Down White Wine, Thyme, Crusty Bread

## Melon and Cured Ham

Cucamelon, Woodall's Blackcombe Ham, Fig Basil

## Liver and Onions

Pan Fried Chicken Livers, Wild Mushroom, Sherry, Toast

# Mains

## Chapel Down Slow Cooked Short Rib

Smoked Paprika Vegetable and Barley Stew, Horseradish Dumplings

## Chicken and Wine

Slow Cooked Free Range Saute Chicken, Chapel Down Red Wine, Pearl Onions, Chestnut Mushrooms, Smoked Bacon Mash Poatato

## Fish Stew

Gunard, Atlantic Prawns, Scottish Salmon, Isle of Wight Tomatoes, Fennel, Baby Kale, Saffron Potato

## Stuffed Aubergine(V)

Red Onion, Courgette, Peppers, Potato Dumplings

# Sides

Triple Cooked Chips £5

Roasted Parsnips, 'Tiptree' Organic Honey £5

Creamed Spinach £5

Cauliflower and Truffle Bake £5

# Desserts

Winter Berry Pudding

King George V Coronation

Cherry Bakewell Tart

Chocolate Plate

Chocolate Desserts of the Day

Award Winning South of England Cheese

Tiptree Chutney, Artisan Biscuit

# After Dinner

Graham's L.B.V. Port £7.5

Remy Martin VSOP Cognac £11

Buffalo Trace Bourbon £9

Port Charlotte Heavily Peated Whisky £17

Warner Edwards Rhubarb Gin £12

*All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.*

*If you are allergic to any food product, please advise a member of the service team*