



A La Carte

Starters

Braised Oxtail Ravioli Accompanied with grilled artichoke, artichoke puree and a rich thyme jus. 7

Chart Farm Game Scotch Egg Served with a smoked pancetta jam. 8

V Roasted Butternut Squash Velouté With braised onion and crème fraîche. 7

Seared King Scallops With slow roasted chorizo and served with brussel sprout coleslaw. 11

Whole Quail Stuffed with wild mushrooms and served with local damson puree. 8

V Salt Baked Beetroot and Smoked Chestnuts Fresh chestnuts, beetroot crisps and grilled brioche with egg yolk puree. 7

Main Courses

Char Grilled South Coast Hake Loin With a red pepper sauce and served with confit baby fennel and crispy kale. 18

Pan Seared Saddle of Lamb With confit garlic and wild mint and served with a braised lamb neck croquette and a wheat jus. 22

V Roasted Vegetable Wellington Seasonal vegetables from The Wonky Parsnip encased in pastry and served with a lemon thyme reduction. 14

Hay Baked Chart Farm Pheasant Supreme Served with poached leg and fondant potato and an autumn mushroom jus. 16

V Three Cheese and Wild Foraged Mushroom Pea Barley Risotto Served with wild garlic butter. 14
Can be made vegan

Chart Farm Loin of Venison With parsnip and potato terrine, roasted kentish vegetables served with local damson jus. 22

The Butcher's Game Pie A hearty homemade pie, served with chive mash and seasonal vegetables. 15

V Side Dishes each 4

Macaroni Cheese

Roasted Local Squash

Triple Cooked Chips

Sautéed Kale and Smoked Bacon

Green Beans and Toasted Almonds

Skinny Fries

Braised Red Cabbage

Sweet Potato Fries

All our food is freshly prepared and cooked to order so at busy times there may be a longer wait.

Please don't hesitate to speak to our staff if you have any food allergies or intolerances.

Most of our dishes can be made gluten free. *Service is discretionary but for tables of 8 or more 10% gratuity will be added to your bill!