
DINNER MENU

Home-made bread *sourdough, soda bread, Guinness brown bread* v/VE £2.50

Smoked almonds VE £3.50

Castelvetro Giganti
green olives VE £4

STARTERS

Soup of the day v/VE £8

Tiger prawns *harissa aioli & lime* GF £16

Burrata *basil, salsa fresca, sour crisp*

& *Kalamata olives* v £14.50

San Daniele ham *sweet pear, gorgonzola & hazelnuts* £12.50

Cauliflower soup *rarebit toast* £8

Spinach & quail eggs tart *baby leaf salad* v £9.50

Dorset crab on toast *watercress & apple* v £13

SALADS

Hot smoked trout salad *horseradish & soft egg* GF £16

Watermelon *feta, mint & pumpkin seeds* GF v £8

Caesar salad £13 *with chicken add* £4.50

Spiced chickpea *feta & sweet potato salad* GF v £12.50

Warm salad of chargrilled artichoke *broad beans & shaved pecorino* v/VE £12.75

Ruby salad *beetroot, orange, pomegranate, goat's curd & seeded biscuits* v £11

SIDES £5.50

Potatoes *fries, hand-cut chips, or mash* GF v/VE

Braised red cabbage GF

Spinach *creamed, buttered or olive oil* GF v

Grilled winter squash *salsa verde* GF v

Gem heart *tomato & avocado salad* GF v

MAINS

Herb crusted lamb rack *buttered seasonal vegetables* £28

Crispy confit duck *pressed rosemary potato & autumn kale* £23.50

Organic salmon *herb butter & lemon* GF £23.50

Butternut squash risotto *Gorgonzola & pine nuts* GF v £18

Massaman prawn curry *steamed Jasmine rice* £22

Rigatoni *game ragu & walnut pesto* £18

Fish & chips *crushed peas, tartare sauce* GF £18.50

Thai green curry *tofu, green beans & baby corn, steamed rice* VE £19

Whole Dover sole *on or off the bone, grilled or meunière* GF £38

FROM THE JOSPER GRILL

Kensington hamburger *bacon & cheese, pickles, French fries* £18

Grilled corn-fed chicken breast *delica pumpkin pistou, sweet peppers & pesto dressing* FR GF £19.50

Heritage rib eye steak 8oz GF £32

Sauces: *Béarnaise* GF | *Peppercorn* GF |

Blue cheese butter GF | *shallot butter* GF £1.50 each

Grass fed Hereford fillet steak 7oz GF £34

Sauces: *Béarnaise* GF | *Peppercorn* GF |

Blue cheese butter GF | *shallot butter* GF £1.50 each

v Vegetarian | VE Vegan | GF Gluten free | v/VE Vegan upon request | FR Free range

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

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