



## Race Week Menu

FRESH OYSTERS, TABASCO, MIGNONETTE SAUCE

4 PER OYSTER

ZUCCHINI FRITTI, AIOLI

5

### STARTERS

PIGS HEAD CROQUETTE, PICKLED WALNUT KETCHUP, FENNEL & APPLE SLAW

14

WYE VALLEY ASPARAGUS, BURFORD BROWN POACHED EGG, BROWN BUTTER HOLLANDAISE, BACON CRUMB

16

KING OYSTER MUSHROOM, MUSHROOM PUREE, CONFIT SHALLOT, CONSOMMÉ (GF) (V) (VE)

15

PAN ROAST SCALLOPS, CELERIAC PUREE, FRESH PEAS, CHICKEN SKIN GRANOLA (GF)

18

### MAINS

10OZ T-BONE STEAK

54

7OZ FILLET

35

SERVED WITH CHERRY VINE TOMATOES & MUSHROOMS  
ADD PEPPERCORN SAUCE OR CAFÉ DE PARIS BUTTER FOR 2.50  
ADD HALF A LOBSTER FOR 35

HALF OR WHOLE LOBSTER, LEMON HOLLANDAISE, GARLIC BUTTER

40|80

SPATCHCOCK POUSSIN, SPRING ONION & CHIVE POMME PURÉE

30

WILD GARLIC & WYE VALLEY ASPARAGUS RISOTTO (V)

28

### SIDES

ALL 7.50

ASPARAGUS, TENDERSTEM BROCCOLI (V)

SKIN-ON FRIES, SHAVED PARMESAN, TRUFFLE MAYONNAISE (GF) (VA)

LEMON & CHILLI WILTED SPINACH (V)

JERSEY ROYALS, FRESH HERBS (V)

### DESSERTS

APPLE & BROWN SUGAR SPONGE, CARAMEL SAUCE, GUINNESS ICE CREAM

12

CUSTARD PANNACOTTA, POACHED RHUBARB, RHUBARB GEL, RHUBARB CRISP

13

ROASTED HAZELNUT CHOCOLATE DELICE, ORANGE GLASS, VEGAN CREAM, HAZELNUT CRUMB, COCONUT ICE CREAM (VE)

12

A SELECTION OF BRITISH & LOCAL CHEESES, FIG & TOMATO CHUTNEY, CELERY, APPLE, GRAPES & CRACKERS

15

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR WAITER OF ANY INTOLERANCES OR ALLERGIES.  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR FINAL BILL.

GF = GLUTEN FREE    GFA = GLUTEN FREE AVAILABLE    V = VEGETARIAN    VA = VEGETARIAN AVAILABLE    VE = VEGAN    VEA = VEGAN AVAILABLE