

EVENING MENU

Small Plates

- Teriyaki Glazed Carrot, Goat's Curd, Parsley Crumb 5.5
- Mushroom & Smoked Garlic Arancini, Tarragon Mayo 6
- Aubergine from the Jospier, Toasted Pistachio, Tomato, Crème Fraîche, Lemon 6.5
- Truffled Cheese Potato Croquet, Chive Sauce 6.5
- Torched Mackerel, Garden Artichoke, Oyster Mayo 8.5
- Josepered Peppers, Chickpea & Apricot Stew, Lime, Sumac, Flatbread 9
- Crispy Fried Chicken on the Bone, Octo Vinaigrette, Spring Onion Mayo 12.5
- Estate Fallow Deer Burger, Pear Chutney, Mrs Bells Blue, Maple Bacon, Fried Pickle 13
- Roast Haunch of Estate Venison, Smoked Turnip, Pickled Walnuts, Game Sauce 14
- Pork Belly, Shredded Carrot & Apple, Hot Sauce, Yoghurt 14
- Jospered Beef Bavette, Shallot Fondue, Gherkin Relish 15

Today's Salads

Our salads use fresh ingredients from the walled garden and are all served with a flatbread.

- Waldorf Salad
- Chickpea Hummus
- Bulgur Wheat, Dried Cranberry, Toasted Almond

All salads 6.5 | Main course salad 14

Small Desserts

- Rhubarb. Custard. Pistachio 5.5
- Peanut Butter Parfait. Lime. Banana. Peanuts 5.5
- Terrace Chocolate Orange 64% - Cocoa Nib. Orange Ice Cream. Blood Orange 5.5
- Lemon Meringue. Raspberry 5.5
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- Cheeseboard - Selection of Local Cheeses, Crackers and Chutneys 9
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Bar Snacks

- Hand Cut Chips 5
- Olives in a Herb Marinade 3
- Root Vegetable Crisps 3
- Soy Baked Pumpkin Seeds 2
- Candied Sesame Walnuts 2
- Jospered Flat Bread with Baba Ganoush 5