



NIBBLES

Cranberry Glazed Pigs in Blankets - £8 DF
Cajun Calamari, Saffron Aioli - £8 DF
Baby Corn, Miso Glaze & Maple £6 VE, GF

Marinated Olives & Breadsticks - £6 VE, V, DF
Raspberry Teriyaki Lamb Ribs - £8 DF, GF
Warm Focaccia, Smoked Sun-Dried Tomato Butter - £8 CDF

STARTERS

Grilled Chalk Stream Trout - £10 GF, CDF
Beetroot Emulsion, Citrus Pickled Fennel

Roasted Celeriac Soup - £9 V, CGF
Parmesan Crisp, Walnut Croûte

Glazed Pork Belly - £11 DF, GF
Celeriac Remoulade, Gherkin Ketchup,
Apple Jus

Twice Baked Smoked Chicken Soufflé - £14 CGF
Gruyere Cheese, Wholegrain Mustard and
Tarragon Cream, Herb Crust
Please be aware this dish requires little more time

Baked Camembert for 2 - £21 V, CGF
Caramelised Onion Chutney,
Toasted Focaccia
Please be aware this dish requires little more time

Glazed Rosary Goats Cheese - £14 V, GF
Waldorf Salad, Caramelised Walnut,
Honey Truffle Dressing

FROM THE FIELD

Roasted Turkey Roulade - £25
Chestnut Stuffing, Bubble & Squeak Cake,
Curley Kale, Stock Pot Carrot, Red Wine Jus

Loin of Highland Venison - £30 GF
Swede Fondant, Jerusalem Artichoke & Truffle Purée,
Braised Red Cabbage, King Oyster Mushroom, Venison Jus

Pork Tenderloin - £26 CDF, GF
Ham Hock Croquette, Pancetta
Pea Fricassee, Red Wine Jus

Braised Surrey Farm Ox Cheek - £28 GF
Smoked Mash, Parsnip & Horseradish Purée,
Greens, Pickled Shallot Rings
Please be aware this dish requires little more time

FROM THE SEA

Beer Battered Haddock & Chips - £22 DF
Tartare Sauce, Garden Peas, Lemon

Indonesian Curry Sauce South Coast Mussels - £24
Coriander & Chili, Homemade Focaccia, Skin on Fries

Pan Fried Fillet of Seabass - £26 GF
Mussel, Chorizo & Tomato Risotto,
Greens, Chili Butter

Pan Fried Hake - £25 GF
Saffron Pomme Anne, Green Beans,
Warm Tartare Sauce

FROM THE FOREST

Miso Aubergine - £20 DF, V, VE
Puffed Wild Rice, Kombu Ponzu Gel,
Pak Choi, Pickled Shimeji Mushrooms

Moving Mountain Burger, - £19 V, VGO
Lettuce, Gherkins, Skin on Fries

Roasted Celeriac Risotto - £22 V, GF, VGO
Truffle Wild Mushroom, Tarragon Oil,
Pickled Shimeji Mushrooms

FROM THE GRILL

28 Day Aged 8oz Ribeye Steak - £33 GF, CDF
Smoked Bone Marrow Butter, Confit Tomato,
Rocket, Thick Cut Chips
Add Peppercorn Sauce or Red Wine Sauce for £3.00

8oz Cheese & Bacon Burger - £21
Burger Sauce, Gherkin, Lettuce & Fries

28 Day Aged 10oz Sirloin Steak, - £38 GF, CDF
Smoked Bone Marrow Butter, Confit Tomato,
Rocket, Thick Cut Chips
Add Peppercorn Sauce or Red Wine Sauce for £3.00

SIDES

Miso Glazed Hispi Cabbage, Wasabi Mayo,
Crispy Onion - £6 CGF, V

Mixed Leaf Salad - £6 GF, DF, V, VE

Smoked Mash - £6 - GF, CDF, V, VGO

Skin on Fries - £6 GF, DF, V, VE

Buttered Seasonal Greens - £6
GF, CDF, V, VGO

Thick Cut Chips - £6 GF, DF, V, VE

Sauteed New Potatoes, Pancetta, Shallots - £6
GF, CDF, VGO

Baby Gem, Pancetta Crumb, Crispy
Onions, Caesar Dressing - £6 GF

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free CDF Can be Dairy Free | VGO Can be made Vegan | CGF Can be Gluten Free
Please let a team member know of any allergies or dietary requirements.

Smoking & Vaping is not permitted anywhere in the Lodge or Hotel
Please use our designated smoking areas to the left of the main
entrance.

A 10% discretionary service charge will be added to
your final bill and is distributed to all staff.
Please check with reception for details on your dinner allowance.