



SET MENU PREMIUM

Three courses - £35

two courses - £28

STARTER

(vg) (gfo) Celeriac soup, toasted sourdough

(gfo) Chicken liver parfait, onion & ale chutney, toasted sourdough

(gf) Sea trout ceviche, caviar, pickled fennel, chilli, blood orange & passion fruit dressing

MAIN

(gf) Sutton Hubbard chicken supreme,
crispy chicken leg bon bon, mushroom & pea fricassée, picked pearl onions

(gf) Pan fried sea bream, herb crushed new potatoes, samphire, sauce vierge

(vg) (gf) Wild mushroom risotto, truffle gremolata, tarragon velouté

“The Ginger Pig” 230g flat iron steak, seasoned fries, watercress, peppercorn (*£5 supplement*)

DESSERT

Warm sticky toffee pudding, caramel sauce, vanilla ice cream

(vg) Apple & fig crumble, honeycomb, vanilla ice cream

(gf) Dark chocolate brownie, candied hazelnuts, salted caramel ice cream

We add a discretionary service charge of 12.5% to all tables of 4 or higher. If you have an allergy or dietary requirement, please inform us immediately. All preorders are required at the latest 10 days in advance of your bookings

(v) Vegetarian

(vg) Vegan

(gf) Gluten free

(gfo) Gluten free option



SET MENU CLASSIC

Three courses £30

two courses £25

STARTER

(vg) (gfo) Celeriac soup, toasted sourdough

(gfo) Chicken liver parfait, onion & ale chutney, toasted sourdough

Crispy whitebait, tartar

MAIN

Cumberland sausages, herb crushed new potatoes, crackling, apple & rhubarb ketchup, red wine jus

White Hart burger, cheddar, watercress mayonnaise, lettuce, tomato, pickle, onion & ale chutney, fries

Aspall cyder battered haddock, triple cooked chips, curry sauce, tartar, marrowfat mushy peas, lemon

(vg) Plant burger, cheddar, watercress mayonnaise, lettuce, tomato, pickle, onion & ale chutney, fries

DESSERT

Warm sticky toffee pudding, caramel sauce, vanilla ice cream

(vg) Apple & fig crumble, honeycomb, vanilla ice cream

(gf) Dark chocolate brownie, candied hazelnuts, salted caramel ice cream

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BUFFET & SHARING

SHARING BOARDS

Each board serves 3 guests

Slow cooked lamb shoulder 25
kohlrabi remoulade, smoked anchovy, chive crème fraiche, chimichurri, baby gem lettuce

Day boat board 25
whitebait, mackerel pate, bloody Mary prawns, crab bon bon, tempura samphire, tartar, sourdough

(vg) Harissa & lemon hummus 18
Maple heritage carrots & chickpea salad, pomegranate, omega seeds, gremolata

PLATTERS & BOWLS

Minimum order of each item is 20

Ox cheek & blue cheese slider 3

Crispy prawn & yuzu slider 4

(vg) BBQ pulled mushroom slider 2.5

Soy glazed spare ribs 2

(gf) Cumberland sausages, apple & rhubarb ketchup 3

(gf) Oyster platter, horseradish, caviar 5

(gf) Shell on prawns, tabasco, lemon 3.5

(vg) (gf) Classic Greek salad 4

(vg) Pearl barley salad, pickled dates, olives, saffron, Nutbourne tomatoes 4

EXTRAS

(gf) Triple coked chips 2.5

(vg) (gf) Seasoned fries 2.5

(vg) (gf) New potatoes, creme fraiche 3

(gf) Corn on the cob, chicken butter 2

(vg) (gf) Spring slaw 2

(vg) (gf) Courgette, chickpea & mint salad 3

SWEET TREATS

(v) Sticky toffee bites 2

(v) Brownie bites 2

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CANAPES

All canapes £2.50

Minimum order of each item is 20

(vg) (gf) Greek salad gem cup

(vg) Mini vegetable samosa

(v) (gf) Fig, blue cheese, truffle honey

(v) (gfo) Cherry tomato, artichoke, bocconcini, ciabatta crostini

Salmon & smoked haddock fishcake

Crab & tarragon tart

(gf) Chicken skin, caviar, sour cream

(gfo) Beef tartare, sourdough crisp

(v) Lavender shortbread, chocolate ganache, almond

(v) Grapefruit meringue tart

BUBBLES

Price per glass

Tempio Prosecco DOC

£7.25

Nyetimber Classic Cuvée

£12.80

Izzaro Sparkling Provence Rosé

£8.30

Steinbock alcohol free

£6.60

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