



### Snacks

Warm Sourdough | Salted Hunnington Butter **£5**

*(v) (wheat, dairy)*

Chilli, Lime and Herb Marinated Olives **£4**

*(ve, gf)*

Oysters Rockefeller (Two) **£9**

*(mollusc, wheat)*

Honey Spiced Roasted Almonds **£5**

*(v, gf) (almond, dairy)*

### To Start

Spinach & Watercress Soup | Crispy Egg | Crème Fraiche **£7**

*(v) (dairy, egg)*

Crab | Wasabi | Radish | Yuzu | Coriander | Cucumber | Puffed Rice **£14**

*(crustacean)*

Salt Baked Baby Beetroot | Goat's Curd | Fennel Seed Cracker | Balsamic Gel **£9**

*(v) (lactose, sulphates, wheat)*

Rabbit Terrine | Black Cherry | Pistachio | Rye Bread | Coriander **£9**

*(pistachio, rye)*

Sea Trout | English Peas | Mint | Verjus | Pea Shoots **£12**

*(gf) (fish, sulphates)*

### Mains

Seabass | Lemon Thyme Quinoa | Courgette | Amalfi Lemon | Brown Shrimp | Seaweed Butter **£24**

*(gf) (crustacean, fish, dairy)*

Duck Breast | Leg Wonton | Baby Aubergine | Spring Onion | Shiitake | Lotus Root | Hoisin Consommé **£26**

*(wheat, soya, sulphates)*

Chicken Breast | Pressing of Leg | Carrots | Kale | Chicken Jus Gras | Cumin Oil **£23**

*(gf)*

Herb Crusted Lamb Loin | Confit Shoulder | Peas | Broad Beans | Potato Terrine | Lamb Fat Jus **£29**

*(dairy, wheat)*

Cauliflower Steak | Golden Raisin & Caper | Crispy Onions | Thai Green Curry | Coconut **£18**

*(ve) (gluten, sulphates)*

v=vegetarian ve=vegan gf=gluten free

*All starters and main courses can be made gluten, nut or dairy free.*

## Over the Embers

*All our steaks are ethically sourced, grass fed and dry aged for a minimum of 28 days*

- 284g Sirloin on the Bone **£32**
- 227g Fillet Steak **£39**
- 800g Côte de Boeuf (For 2) **£60**
- 284g Ribeye **£38**
- Tomahawk Steak (For 2) **£80**
- Middle White Pork Chop **£22**

## Sauces

Béarnaise (*gf, v*) (*egg, dairy, sulphates*) | Peppercorn (*dairy*) | Chimichurri (*gf, ve*) | Red Wine Jus (*sulphates*) **£3**

## Side Dishes

- Salt & Vinegar Koffman Chips **£5**
- Truffle & Parmesan Koffman Fries **£5**  
(*dairy*)
- Buttermilk Mashed Potatoes **£5**  
(*dairy*)
- Charred Tenderstem | Brown Butter | Crushed Almonds **£5**  
(*dairy, almonds*)
- Grilled Hispi Cabbage | Miso Butter | Crispy Onions **£5**  
(*dairy, soya*)
- Roasted Bone Marrow | Herb Breadcrumbs | Smoked Sea Salt **£6**  
(*wheat*)
- Hunnington Caesar Salad | Smoked Pancetta | Vintage Parmesan **£5**  
(*dairy, egg, fish*)

## Desserts

- Apple Tarte Tatin | Vanilla Ice Cream **£8**  
(*wheat, dairy, egg*)
- Lemongrass & Miso Crème Caramel | Pink Grapefruit | Coffee **£8**  
(*soya, egg, dairy*)
- Moelleux au Chocolat | Salted Caramel Ice Cream | Cinder Toffee **£9**  
(*egg, dairy*)
- Pistachio & Olive Oil Cake | Poached Strawberries | Strawberry Sorbet **£9**  
(*pistachio, egg, dairy, wheat*)
- Selection of Cheese | Biscuits | Quince | Chutney  
3 cheeses **£9** | 5 cheeses **£12** | 7 cheeses **£14**  
(*egg, dairy, sulphates*)

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