



## DINNER MENU

### STARTER

*Build your own bruschetta:*  
Isle of Wight tomatoes, burrata & pesto, anchovies  
& rocket with rosemary sourdough focaccia

### MAINS

Lamb a la cruz

Slow roasted chicken

Hot smoked Chalk stream trout, lemon & dill brine

### SIDES & SAUCES

Charred tenderstem broccoli, miso hispi cabbage  
& fine beans, Asian infused dressing, sesame seeds

Chappa potatoes, Chantenay carrots & glazed  
beetroot

Classic chimichurri  
Saffron & roasted garlic mayonnaise with chives

### DESSERTS

Wood fired pineapple, lime creme  
Eton mess

# D R I N K S

Champagne

*Krone Borealis Vintage Brut*

Rosé

*Le Bijou Rosé De Sophie Valrose Coteaux De Béziers*

Red

*Finca Carelio*

Sassy Organic Cider

Gin & Tonic

## NON-ALCOHOLIC

CleanCo & Tonic

Lucky Saint 0% Beer

MOMO Kombucha

San Pellegrino



CHARLIE & ROSE

*31.08.24*