



Monday-Saturday 12pm-1.45pm & 5.30pm-9pm

STARTERS

Bread & Butter	2.95	Crispy mushroom arancini	7.50
Olives (<i>Contains anchovies</i>)	3.50	truffle & parsley mayonnaise, pickled chestnut mushrooms, crispy enoki, truffle oil	
Tomato & beans soup	6.10	Warm confit beef ballotine	7.50
chive yoghurt		sauté kale, fried egg, crispy onions, mustard dressing	
Pork & black pudding croquettes	8.10	Citrus cured halibut gravadlax	9.50
air dried parma ham, chargrilled baby gem, crispy pork quavers, chive mayonnaise		pickled cucumber, beetroot emulsion, piccalilli & cress salad	
Smoked chicken & pistachio terrine	8.10	Squid & chive "risotto"	7.95
chive mayonnaise, nut crumb, raisin & port purée		crispy cod cheek, lime yoghurt, parmesan, halibut & star anise velouté & lumpfish roe	

MAINS

All mains & bar meals are served with vegetables & potato

28-day aged ribeye steak	29.95	Seared venison & local game cottage pie	18.50
fried egg, crispy fried onions, garlic mushroom duxelle & jus		smoked bacon, broccoli purée, pearl barley, sauté black pudding, pickled blackberries	
Pan fried sea trout	19.95	Nut roast wellington	13.95
creamed leeks, chive oil, white wine velouté, confit new potatoes, pickled red onions		roasted butternut squash purée, chargrilled shallot, cranberry compote, chive velouté	
Pan fried sea bream	19.50	Assiette of pork	19.95
crushed new potatoes, sauté samphire, prawn brown butter		herb roasted pork fillet, pork belly, confit pork croquette, baby carrots, crispy pork quavers, carrot purée	
Apricot stuffed chicken ballotine	18.50		
sauté pancetta & chickpeas, baby gem, chicken velouté, truffle mayonnaise			

Please advise of any allergies before ordering

SIDES

BAR MEALS

Triple cooked chips	3.95	Beer battered cod	13.95
balsamic mayonnaise		capser mayo, triple cooked chips, mushy peas	
Roasted butternut squash	4.95	Chicken salad	14.50
goats cheese, pine nuts		poached egg, toasted pine nuts	
Bell garden marrow	3.50	Confit beef cottage pie	13.95
confit shallots		parmesan mash	
		Prior Hall sausages	14.50
		creamed potatoes, beer battered onion rings & jus	



PUDDINGS

Sticky toffee pudding	7.50	Glazed lemon tart	7.50
toffee sauce, peanut butter parfait, rum soaked raisins		lime curd, fruit meringue, yoghurt ice cream	
Custard panna cotta	6.95	Neal's Yard cheeses	9.95
poached rhubarb, short bread biscuit, vanilla ice cream		crackers, chutney, quince jelly	
Milk chocolate brownie torte	7.95	Selection of petit fours	4.50
chocolate sauce, pistachio ice cream, chocolate shard		homemade truffles, jelly & marshmallows	

HOT DRINKS

Filter coffee/Tea	2.00	Latte/Cappuccino/Flat white	2.95
Espresso single	2.25	Hot chocolate	2.85
Espresso double	2.85		
Macchiato/Americano	2.25		

Ask a member of staff for our gin list, selection of brandies, whiskeys or your favourite tipple!

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Please book a taxi in advance, they are hard to find here in Horndon!