

STARTERS

HOUSE MARINATED OLIVES 4.5
Roasted garlic, garden chilli (VE, GF)

FERMENTED GRAINS RISOTTO 11
Spiced garden squash, pumpkin seed,
dukkah, crispy kale (V)

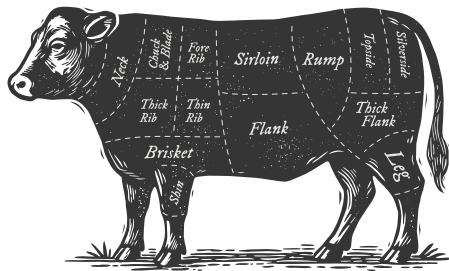
BREAD & CULTURED BUTTER 8.5
Allium oil, smoked salt, garden herbs (V)

CHEESE CUSTARD 11.5
Local goats cheese, pickled walnuts, orchard
quince, bitter salad leaves, homemade brioche

CHALKSTREAM® TROUT 13
Doddington Gin, garden beetroots,
pickled apple, horseradish, herb salad (GF)

THE GRILL

We take a nose-to-tail approach, using every part of the animal to create dishes that honour its full value. From familiar prime cuts to lesser-known selections, each piece finds its place on our menu, reducing waste and supporting sustainable and regenerative farming. This "whole carcass" philosophy is rooted in respect - for the animal, for the land and for the craft of cooking - creating thoughtful seasonal dishes that tell a story of care, creativity and tradition.



8oz FILLET	38
10oz RIBEYE / SIRLOIN	36
8oz SKIRT STEAK	26
8oz Picanha	28
LION'S MANE MUSHROOM	28

SHARING CUTS
Please ask your server for today's large cuts MP

FROM THE ESTATE	
ESTATE VENISON STEAK	30
ESTATE GAMEBIRD SKEWERS	22

RED WINE JUS
PEPPERCORN
CHIMMICHURRI
BEARNAISE

ALL 1.5

All the above are served with our wild herb salt and house vinegar hand cut chips, confit garden tomato & sautéed local mushrooms (GF, VGOA)

MAINS

SLOW COOKED SHIN OF BEEF 22
English charcuterie, local mushrooms,
Eggleston mash, garden herb gremolata,
red wine jus (GF)

ESTATE SPECIAL
Our estate special changes regularly
to showcase seasonal estate produce.
Please ask a member of our team.

OLD WOOD ARTICHOKE & KG ANYA
POTATO TERRINE 17
Braised & stuffed onion, poached Jerusalem
artichoke, black onion caramel (VG, GF)

SIDES ALL 4.5

HONEY ROASTED GARDEN BEETROOTS

CHARGRILLED "BRASSICA CAESAR"

LOCAL CHEESE & CAULIFLOWER GRATIN

ROASTED BEEF FAT CARROTS

EGGLESTON MASH

DESSERTS

CARAMELISED APPLE PARFAIT 9
Estate blackberry sabayon, apple & woodruff
compote, popped ancient grains (V)

STICKY TOFFEE PUDDING 9
Plum porter caramel sauce,
clotted cream ice cream (V)

FIG LEAF & LEMON POSSET 9
Caramelised puffed grains (GF)

CHOCOLATE & COBNUT CREMEUX 9
Espresso ice cream (V)

Menu changes seasonally - all items are subject to availability

PLEASE LET US KNOW OF ANY ALLERGIES / DIETARY REQUIREMENTS

V: Vegetarian / VOA: Vegetarian option available / VG: Vegan / VGOA: Vegan option available / GF: Gluten-free / GFOA: Gluten-free option available / NF: Nut-free
Kitchen Garden produce is subject to availability - produce changes regularly to utilise the best seasonal salad, vegetables & herbs