



NIBBLES

Smoked Almonds (N)	£4.50	Padron Peppers(SY)	£8.25
Saucisson (G,D)	£6.95	Nocarella Olives	£4.50
		Journeys Bread Basket (G,D)	£4.99

SHARING BOARDS

Honey and Truffle Baked Camembert, Fresh Bread (G,D)	£18.99
Antipasto Board-Selection of 2 Homemade dips, Nocarella Olives, Padron Peppers, Artichokes Hearts, Sun Dried Tomatoes, Homemade Focaccia (G,S,Ss,SY,)	£18.50
Journeys Sea Board - In House Cured Chalk stream Trout, Smoked Mackerel Rillettes Chili And Garlic Tiger Prawns (shells on) (G,CR,F,D,SY)	£24.99

SMALL PLATES

Pan Seared Scottish Scallops, Roasted And Diced Chorizo, Signature Tomato and Chilli Jam (Mo,S,SY)	£13.99
Confit And Pressed Slow Roasted Pork Shoulder served with Fresh Apple And Fennel Salad, Apple Puree, Honey and Mustard Dressing (Sy,M)	£12.50
Hand Picked And Dressed Local Lobster, Paprika Mayo, Pickled Red Onion, Chilli Oil, Charred Lemon, Served With Journeys Sourdough(S,Cr,G,E,SY,M)	£15.90
Homemade Langoustine Agnolotti, Pickled Cucumber, Toasted Sesame Seeds, Chilli, Spring Onions, Lemon Butter(D,G,E,SS,SY,CR,S)	£13.75/£21.50
Pan Seared Venison Loin, Red Cabbage Puree, Roasted Roots Vegetables And Jus (D)	£14.99
Homemade Truffle Goat Cheese Samosa, Caramelised Onions, Mushroom Ketchup, Crushed Hazelnuts, Honey Drizzle (N,D,G)	£12.50
Homemade Whipped Feta, Roasted Beetroots, Toasted Walnuts, Thyme Honey, Melba Toast (G,N)	£10.99
Maple Glazed Local Figs, Radicchio Leaves, Homemade Blue Cheese Mousse, Chicory, Parsley Crumbs (G,D,E)	£9.99

LARGE PLATES

Baked Local Cod, Ratte Potatoes, Hasselback Courgettes, Tomato Salsa, Aubergine Puree, Lemon And Parsley Oil (F,SY,D)	£26.99
Pan Fried Fillet of Wild Hake, Braised Cabbage, Diced Potatoes, Charred Leeks, Blanched Samphire, White Wine Sauce(F,D,S,SY,C)	£27.90
28 Days Dry aged Beef Fillet, Potato Rosti, Black Garlic Mayo, Charred Baby Gem, Cherry Vine Tomatoes, Truffle Mayo, Parmesan And Jus (D,Sy,S,E,M,C)	£30.99
Romney Marsh Lamb Rump, Mini Fondant Potatoes, Kalamata Tapenade, Diced Swede, Romanesco Broccoli (D,SY,P,SS)	£30.99
Hand Made Fresh Tagliatelle, Wild Mushrooms Fricassee, Parmesan Sauce, Tarragon Marscapone Quenelle (G,D,E)	£22.50
Butternut Squash Steak, Cauliflower Florets, Hasselback Potatoes, Roasted Garlic Whipped Tofu, Sage Oil (Sy)	£21.99

SIDES

Bistrot Salad, Sun Dried Tomatoes, pickled onions, Shaved Parmesan (D,S)	£5.99	Mixed Seasonal Vegetables	£5.99
Roasted Potatoes, Truffle and Parmesan (D)	£7.50	Cheesy Raclette Pot(D)	£8.50

Some of our dishes contain the following allergens: C-Celery, Cr - Crustaceans, D - Dairy, E - Eggs, F - Fish, L - Lupin, Mo - Mollusc, M - Mustard, N - Nuts, P - Peanuts, SS - Sesame seeds, Sy - Soya, S - Sulphur, G - Gluten