



Smoked aubergine dip	7
Padron peppers, smoked sunflower romesco	7
Fried stuffed olives	6
House made foccacia	7

Heirloom tomato salad	16/22
Whipped feta, compressed basil & pangratatto	
Halibut ceviche	22
Jalapeno dressing grilled English peach, fermented chilli	

Sutton Hoo chicken Caesar salad	
Sourdough croutons, smoked anchovy & aged parmesan	15

Venison & smoked short rib hot dog 20
Crispy shallot, pickled walnut, toasted brioche bun

Whole herb stuffed Sutton Hoo chicken to share 65
Crispy thigh Caesar salad, smoked anchovy,
sourdough croutons, salsa verde, resting juices

Cornish lobster tail & white crab roll	65
Aioli, pickled cucumber, triple cooked chips	
Add Exmoor Caviar	25

Triple cooked chips & aioli	7
Potato rosti, crème fraiche, Exmoor Caviar	22
Holland & Holland garden salad, house dressing	10

BBQ pineapple rum baba toasted vanilla chantilly	14
British strawberry & mint pavlova, custard mousse	12
Affogato, EVO ice cream & espresso granita, pistachio biscotti	8
Selection of ice creams & sorbets	12
Selection of British cheeses, warm oat cakes, lavosh & chutney	26

Please inform your server if you have any dietary requirements or allergies

Wine list & full bar menu available on request

*Like our gin? Why not take a bottle home
- ask in the gunroom for details*

H&H London Dry Gin, fever tree tonic	11/15
H&H Sloe Gin	7
H&H Gin Spritz	
<i>Gin, foraged elderflower cordial, lime, soda, Exton Park RB32</i>	13
H&H Sloe-groni	
<i>Sloe Gin, Campari, Antica Formula, Sweet Vermouth</i>	13

Pimms Pitcher	
<i>Pimms, lemonade, seasonal fruits</i>	35
Aperol Spritz	13

Hawkstone Lager	25
Hawkstone IPA	25
Hawkstone Cider	25
Hawkstone Pilsner	25

Domaine Coussin, Provence Rose	
175ml glass	15
750ml bottle	45
1.5Ltr magnum	120

Exton Park RB32	
125ml glass	13
750ml bottle	75