



Sample Dinner menu

Nibbles

Homemade woodfired sourdough focaccia, Wellhouse butter £5.50

Smoked Olives £6.50

Smoked almonds £6.50

Cured meats £7

Small plates

Scorched Padron peppers, garden courgette pure, burnt lemon £8

BBQ pork burnt ends, pickled garden chillies, smoked mayo £12

Asian smoked chicken wings, spring onion, sesame £12

Crispy smoked ham hock, garden pickle, Wellhouse cider mustard £12

Cured chalk stream trout, dill mayo, fennel & citrus salad £10.50

Scorched mackerel, mojo rojo, garden hot sauce £12

Mushroom arancini, BBQ maitake, smoked lyburne £10

Flatbread with Garden tomato, burrata, basil £10.50

Sharers

Choice of two sides included

Tuscan grilled steak, compound butter, peppercorn £100

Fish of the day, tomato fondue, sea greens, lemon & caper £70

Cauliflower, tomato fondue, pickled leaves, chimichurri £45

Sides

Garden cabbage, crispy garlic and shallot, sage dressing £6

Crushed new potatoes, herb dressing £6

Woodfired garden greens £6

Garden mixed leaf & herbs, smoked vinaigrette £6

Garden beetroot, hazelnut, smoked dressing £6

Desserts

Keylime pie, smoked Chantilly £10.50

Garden berry pavlova £10.50

Garden lemon verbena sponge with meringue and lemon sorbet £10

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.