NIBBLES AND SHARING DISHES

Gordal Olives (vg)	£4	Burrata, Pea Houmous, Rapeseed Oil, Sourdough	£9
Smoked Almonds ^(vg)	£4	Vegetarian Platter (for two) (v) **	£18
Artisan Bread & Butter, Rapeseed oil, Vinegar (v	^{r)} £7	Cobble Lane Cured Meats Platter (for two) *	£24

**Grilled Halloumi, Feta cheese, House Pickles, Olive & Thyme Bread Stick
*Cobble Lane Fennel & Garlic Salami, Bresaola, Coppa, House Pickles, Olive & Thyme Bread Stick

LATE RISERS

Served until 5pm

Eggs Royale, Poached Egg, Smoked Salmon & Hollandaise £17

Eggs Benedict Poached Egg, Ham & Hollandaise £17

Poached Eggs, Avocado, Harissa Toast (V) £17

TOAST WITH THE MOST

Lambton and Jackson Maldon Cured Smoked Salmon	£20
Toasted Brioche Open Sandwich, Cream Cheese, Cherry Tree Farm Leaves, Caperberries, Cucumber	
Crispy Buttermilk Chicken Sandwich, Coleslaw, Gochujang Mayo (your choice of fries or salad)	£20
Club Sandwich, Chicken, Bacon, Egg, Tomato (your choice of fries or salad)	£22
Vegetarian Club Sandwich Avocado, Egg, Tomato (your choice of fries or salad) (v) (vg*)	£22
116 Beef Burger, Candy Bacon & Mozzarella, Skinny Fries Please note that our burger can only be served well done.	£24

SET MENU

Chestnut Mushroom Soup, Sherry & Thyme, Croxton Manor Crème Fraiche (vg*)(gf)

Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanuts(v)(vg*)

Spring Vegetable Salad, Ricotta, Soft Herbs & Baby Artichoke

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Tagliolini, Burrata, Green Sauce & Parmesan (v\*)

Sea Bream, Fennel Salad, Thai Onion Puree, Tomato Condiment

Breaded Chicken Breast, Frisée, Asparagus, Sun Dried Tomato & Café De Paris Butter

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Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil Honeycomb & Calvados Ice Cream

Classic Christmas Pudding, Armagnac Anglaise, Winterberry Compote

Selection Of Ice Cream & Sorbet with Marshmallow (vg*)

Two Courses £35
Three Courses £42





STARTERS

Chestnut Mushroom Soup, Sherry & Thyme, Croxton Manor Crème Fraiche (vg*)(gf)	
Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut (vg*)	£12
Dingley Dell Pork Scrumpet, Apple, Pickled Radish, English Mustard & Sage	£12
Spring Vegetable Salad, Ricotta, Soft Herbs & Baby Artichoke	£13
Haymans Gin Cured Salmon, Pea Houmous, Gin & Tonic Gel	£14
Caesar Salad Baby Gem, Anchovy, Parmesan, Croutons With <i>Grilled Chicken</i>	£12 / £18 £25

MAIN COURSES

Beetroot Tarte Tatin, Goat Curd & Bitter Leaves (v) (vg*)	£24
Tagliolini, Burrata, Green Sauce & Parmesan (vg*)	£24
116 Beef Burger, Candy Bacon & Mozzarella, Skinny Fries Please note that our burger can only be served well done.	£24
Risotto Milanese, Glazed Short Rib of Beef	£26
Sea Bream, Fennel Salad, Thai Onion Puree, Tomato Condiment	£23
Breaded Chicken Breast, Frisée, Asparagus, Sun Dried Tomato & Café De Paris Butter	£26

FROM THE GRILL

Chicken Escalope	£22
Sirloin Steak 250g	£45
Dry Aged Beef Rib-Eye Steak 280g	£50
Peppercorn Sauce	£5
Béarnaise Sauce	£5

All served with Café de Paris Butter & Watercress

SIDES

£7
£7
£7
£7
£7
£7
£10



