

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) £7 Cobble Lane Cured Meats Platter (for two) *

**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

£19

Eggs Benedict Poached Egg, Ham & Hollandaise

£18

Poached Eggs, Avocado, Harissa Toast (V)

£24

TOAST WITH THE MOST

Lambton and Jackson Maldon Cured Smoked Salmon Toasted Brioche Open Sandwich, Cream Cheese, Caperberries, Cucumber	£20
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, Montebourg Crème Fraiche (vg*)(gf)

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

Allotment Beetroot Salad, Goats Curd, Charred Miso Leeks, Roasted Tree Nuts (v)

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

Cornish Whiting, Crab Risotto, Penang Shellfish Bisque, Fennel Carrot Salad, Shimeji

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

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

Sticky Date Pudding, Miso Caramel Glaze, Caramelized Popcorn & Vanilla Ice Cream

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

Two Courses £35
Three Courses £42



STARTERS

Chestnut Mushroom Soup, Sherry & Thyme, Montebourg Crème Fraiche (vg*)(gf)		
Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut (vg*)		
Dingley Dell Pork Scrumpet Salad, Apple, Pickled Radish, English Mustard & Sage	£12	
Allotment Beetroot Salad, Goats Curd, Charred Miso Leeks, Roasted Hazelnuts (v)	£13	
Haymans Gin Cured Salmon, Pea Houmous, Gin & Tonic Gel	£14	
Caesar Salad, Baby Gem, Anchovy, Parmesan, Croutons With Grilled Chicken	£12 £18	
MAIN COURSES		
Beetroot Tarte Tatin, Goat Curd & Bitter Leaves (v) (vg*)	£24	
Tagliolini, Burrata, Green Sauce & Parmesan (v)	£24	
116 Beef Burger, Candy Bacon & Mozzarella, Skinny Fries Please note that our burger can only be served well done.	£24	
Slow Cooked Ox Cheeks, Pomme Puree, BBQ Hispi Cabbage	£26	
Cornish Whitting, Crab Risotto, Penang Shellfish Bisque, Fennel Carrot Salad, Shimeji	£23	
Breaded Chicken Breast, Frisée, Broccoli, Sun Dried Tomato & Café De Paris Butter	£26	
Caesar Salad, Baby Gem, Anchovy, Parmesan, Croutons With <i>Grilled Chicken</i>	£18 £25	
FROM THE GRILL		
Chicken Escalope	£22	
Fish of the Day (please ask your waiter for more details)	£22	
Denham Vale 30 Day Dry Aged Sirloin Steak 250g	£45	
Denham Vale 30 Day Dry Aged Beef Rib-Eye Steak 280g	£50	
Peppercorn Sauce	£5	
Béarnaise Sauce	£5	
Chimichurri	£5	
Café de Paris Butter	£5	

SIDES

Rocket & Parmesan Salad	£7		
Mixed Salad Leaves, House Dressing	£7		
Macaroni & Cheese	£7	Invisible Chips &	
Grilled Tender Stem Broccoli	£7		
Creamy Mash	£7	Buying a portion of Invisible Chips will di help support the people working in hospi whose livelihoods are disappearing. On fat. 100% charity. All proceeds go to	
Skinny Fries	£7		
Truffle and Parmesan Fries	£10	Hospitality Action, who are committed to the hospitality industry back on its feet, of portion at a time. Thanks for chipping in.	



Executive Chef Kevin Fawkes

Please inform us of any allergies or dietary requirements so that we may assist you. Adults need around 2000 calories a day.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

(V) Vegetarian, (VG) Vegan, (VG*) Vegan on Request