

À LA CARTE MENU

STARTERS

Soup

Creamed celeriac, apple panna cotta, mint infused celery (v) 7.00

Rabbit

Loin wrapped in bacon, poached pear, red wine jus 14.00

Monkfish

Curried, red onion fritta, burnt lemon butter sauce 13.00

Salmon

Tartare, candied peach, horseradish crème fraiche chilli jam 12.00

Salad

Beetroot, bulgur wheat, black berries, blue cheese croquette (v) 9.50

Oysters

On ice, lemon, shallot vinegar & tabasco 8.00

MAINS

Risotto

Roast pumpkin, mascarpone, pumpkin seeds, crispy sage & parmesan (v) 14.50

Cod

Pan fried, parsley lemon crust, onion puree, crispy leeks,
chive & garlic cream 22.00

Mackerel

Roast mackerel, truffle swede, kale, celeriac, beetroot jelly 26.00

Pork Belly

Wholegrain mash, sauteed cabbage, pickled carrots, soya peanut jus 17.50

Jacobs Ladder

Slow braised brisket, roast carrots, sautéed wild mushroom,
walnuts, anchovies crisp 28.00

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens, (v) vegetarian (vg) vegan (pb) plant-based

Sirloin

Pan fried bone in 450g sirloin, triple cooked chips,
bearnaise or peppercorn 29.00

Ribeye

Pan fried bone in 500g ribeye, triple cooked chips,
bearnaise or peppercorn 32.00

SIDES

Garlic mash, bone marrow butter 5.00

Pan fried broccoli, crispy shallots (v) 5.00

Hand cut chips (vg) 3.50

Fries (vg) 3.50

DESSERT

Bread & Butter Pudding

Amaretto bread & butter pudding, caramelised figs, vanilla anglaise 7.50

Parfait

Peanut butter parfait, black currant jelly, chocolate ganache 8.00

Pie

Spiced apple pie, vanilla custard 7.00

Tart

Burnt passion fruit tart, milk chocolate tart 8.00

Roulade

Prune & Armagnac roulade, almond granola, anise cream 8.50

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