



SCAN ME



CONTACTLESS AND
CARD PAYMENTS
ONLY PLEASE

Thank you

NIBBLES

Olives £6
pitted gordal olives VE/GF

Three Hills Focaccia £7
rosemary and sea salt sourdough
focaccia, lemon beurre noisette VE(a)

Seared Pork Belly £8.50
roasted shimeji, crispy onions and
coriander sauce GF(a)

Wild Mushroom Croustade £7
tarragon and black garlic V

MILK BUNS (Lunch Only)

*all milk buns are served with tarragon
mayonnaise, rocket, red onion, dill
pickled cucumber, crispy onions and
your choice of skinny fries or salad
GF(a)*

Pan Fried Chicken Leg £15

Butterflied King Prawns £15.50

Crispy Aubergine £14

STARTERS

Dry Aged Beef Tartare £16
confit egg yolk, chives and shoe string potatoes GF

Lemon Buttered King Prawns £13
parsley and crispy capers GF

Torched Fillet of Mackerel £13
dill yoghurt and cucumber GF

Squash and Whipped Ricotta Filo Tart £12
sage pistou, rocket, honey roast carnival squash V

Jerusalem Artichoke Soup £9.50
black garlic, tarragon VE

Baked Butternut Squash, Orange, Spinach and Pumpkin Seed Salad £10/£14 VE/GF
Add on pan fried chicken leg £7 | crispy halloumi £6 | crispy aubergine £5

MAINS

8oz Dry Aged Sirloin Steak £37
roasted shimeji, battered pickled shallot rings, beef xo emulsion, mustard frills, fries GF(a)

British 6oz Steak Burger £20
slaw, skinny fries, milk bun, iceberg, red onion, beef tomato, cheddar cheese, smoked streaky
bacon, burger sauce DF(a)/GF(a)

Salt and Vinegar Battered Haddock £21
triple cooked chips, dill creamed crushed peas, tartare sauce GF(a)/DF(a)

Roasted Bartlow Estate Partridge £31
confit parsnip, puntarelle, port jus, pearl barley and chive risotto

Pan Seared Atlantic Cod £28
lemon baked crushed potatoes, capers, samphire, palourde clams, bouillabaisse sauce GF

Baked Monkfish £32
rarebit and mature cheddar jacket potato, creamed lobster bisque and chives

Crispy Aubergine £26
beluga lentil bolognese, pickled red onion, basil emulsion and pistou V/VE(a)

Salt Baked Celeriac £27.50
roasted maitaki mushroom, burnt onion foam, crispy salsify, onion butter sauce V

SIDES

Homemade Slaw £5

**Lemon Baked New Potatoes and Chives | Skinny Fries | Triple Cooked Chips | Lemon Beurre Noisette Tenderstem
and Toasted Sunflower Seeds | Cos Lettuce, Cucumber, Onion, Mint and Coriander Salad with Orange Dressing
£6**

(Please ask your server for gluten or dairy free options)

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available - please ask | N Contains or may contain Nuts | S Sesame

Please notify your server of any allergies and/or dietary requirements.

A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team



DESSERT MENU

Cookies and Cream Choux Bun £9

chocolate crémeux, cookie crumb ice cream and warm milk
chocolate sauce V

Apple Tarte Tatin £9

cinnamon ice cream V/VE(a)

Blood Orange Panna Cotta £8.50

lemon balm and honey clusters

Banoffi Cheesecake £8

chocolate tuille, banana ice cream V

Affogato £8

vanilla ice cream, espresso, chocolate chip biscotti GF

Saffron Ice cream Company

Ice Cream or Sorbet

1 scoop £3.50 | 2 scoops £6.50 | 3 scoops £8.50

British Cheeseboard £13.50 for 3 cheeses

crackers, red onion chutney, apple

For today's cheese selection please ask your server

HOT DRINKS

Americano **£3.50** | Cappuccino **£3.50** | Cafe Latte **£3.50** | Flat White **£3.50**

Macchiato **£2.65** | Espresso **£2.65** | Mocha **£3.50**

Hot Chocolate **£3.75** | Luxury Hot Chocolate **£5.50**

alternative milks £0.50

English Breakfast Tea | Earl Grey Tea **£3.50**

Herbal Tea **£3.50**

Peppermint | Chamomile | Green Tea | Cranberry & Raspberry | Lemon & Ginger

Liqueur Coffees **£12**

Tia Maria | Kahlua | Baileys | Jamesons

Please see our drinks menu for our selection of dessert wines and port

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