



MONDAY - THURSDAY, 12 PM - 9:00 PM

FRIDAY 12 PM - 5:00 PM

## SET MENU

£32 PER PERSON | THREE COURSE MEAL

£28 PER PERSON | TWO COURSE MEAL

### STARTERS

#### SOUP OF THE DAY

SOURDOUGH BREAD (9)

#### HEIRLOOM TOMATO & TRIPLE CHEESE

PESTO MARINADE, BURRATA, RICOTTA, FETA (1) (9)

#### PRAWN COCKTAIL

AVOCADO COULIS, COMPRESSED CUCUMBER, BABY GEM, MARIE ROSE DRESSING

(A) (3) (4) (7) (9) (13)

#### TANDOORI TERRINE

TAMARIND REDUCTION, POMEGRANATE (A) (3) (6) (9) (11)

#### SQUID INK CRAB RAVIOLI

SHELLFISH REDUCTION, GRAPEFRUIT PEARLS (3) (4) (6) (9) (11)

### MAINS

#### JERUSALEM ARTICHOKE RISOTTO

ARTICHOKE CRISP, ARTICHOKE PURÉE, PARMESAN (9)

#### SEAFOOD FETTUCCINE

MIXED SEAFOOD, PARMESAN, PESTO SAUCE (A) (2) (3) (6) (9)

#### ROASTED HALIBUT

DAUPHINOISE POTATO, KALE LETTUCE, CREAMY LEMON BUTTER CHEVIL SAUCE

#### BEEF RIBS

POTATO PAVÉ, PICKLED SHALLOTS, GINGER & STAR ANISE JUS (A) (3) (6) (9) (10) (11)

#### FISH OF THE DAY

DAUPHINOISE POTATO, AVOCADO CREAM, CAVIAR CHAMPAGNE VELOUTÉ

(A) (3) (7) (9) (11)

#### FISH & CHIPS

CRUSHED PEAS, TARTAR SAUCE AND TRIPLE-COOKED CHIPS (3) (7) (13)

### SIDES

CHILLI AND GARLIC BROCCOLI 5

LEMON BUTTERED NEW POTATOES 6 (9)

CREAMY MASHED POTATOES 6 (9)

TRIPLE COOKED FAT CHIPS (VG) 5

MIXED LEAF GINGER SALAD 5

FRITES (VG) 5 (9)

BONE MARROW 5

ROCKET AND PARMESAN 5 (9)

TRUFFLE CHIPS 6 (9)

GRILLED MUSHROOM 6

### SAUCES

PEPPERCORN SAUCE 3.5 (A) (9)

RED WINE JUS 3.5 (9) (13)

BEARNAISE 4 (6) (9)

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS. ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

DISHES MAY CONTAIN THE FOLLOWING ALLERGENS:

(A) ALCOHOL, (1) NUTS, (2) PEANUTS, (3) GLUTEN, (4) CRUSTACEANS, (5) MOLLUSC, (6) EGGS, (7) FISH, (8) SOYA, (9) DAIRY, (10) CELERY, (11) MUSTARD, (12) SESAME, (13) SULPHUR DIOXIDE, (14) LUPIN OTHER SYMBOLS: (V) VEGETARIAN, (P) PISCATARIAN, (VG) VEGAN

## DESSERTS

### BAKED ALASKA

BLUEBERRY CREAM, BLUEBERRY SORBET (3) (6) (9)

### CHOCOLATE & DATE PUDDING

CHERRY SORBET, CHERRY TOFFEE SAUCE (3) (6) (9)

### SELECTION OF SORBET

STRAWBERRY / CHERRY / PINEAPPLE & LEMON

### SELECTION OF DIARY ICE CREAM

VANILLA / STRAWBERRY / CHOCOLATE & BUTTER SCOTCH (6) (9)

### CHEESE BOARD (V) (5 POUND SURCHARGE)

BLUE CHEESE / BRIE / APPLE WOOD / GOAT CHEESE / CRACKERS / CHUTNEY / GRAPES (3)  
(6) (9) (10)

## PAIR WITH FINEST & RAREST

### COGNAC

REMY MARTIN XO COGNAC, FRANCE	25ml	16	50ml	30
HENNESY XO COGNAC, FRANCE	25ml	16	50ml	30

### LIQUEUR COFFEE

IRISH / CARRIBEAN / FRENCH COFFEE 13/ 14/ 15

### SWEET WINE

CHÂTEAU SIMON, SAUTERNES, BORDEAUX, FRANCE	75ml	13	100ml	17.5	35cl btl	56
CLASSIC BARLEY SUGAR FLAVOURS, MAKING IT DELICATELY SWEET						

### FORTIFIED WINE

VIEIRA DE SOUSA, FINE WHITE, PORTUGAL NV	75ml	7.5	100ml	10.5	Btl	44
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### PORT

ROZES WHITE PORT	50ml	5.5	100ml	9
TAYLOR'S 10 YEAR TAWNY PORT	50ml	7	100ml	10

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