



DINNER MENU

NOURISH & REPLENISH

Monday - Saturday from 6.00pm - 8:30pm



Nibbles

Mixed Olives GF, VE | £6

Sourdough & Black Treacle Butter V | £6

Spiced Pork Belly | Salsa Verde, Pickled Shallots | £9

Smoked Trout | White Miso Mayonnaise, Pommes Anna | £8

Starters

Nettle & Mint Soup | Crème Fraîche, Croutons, Chive, V, VEO, GFO | £8

Crab | Kohlrabi, Granny Smith Apple, Brown Crab & Chilli Sauce, GF | £14

Black Angus Beef Rump | Celeriac, Capers, Toasted Brioche | £14 | *Add Truffle* £5

Celeriac Pithivier | Wild Garlic Velouté, Spring Herbs, V, VE | £12

Asparagus | Wild Garlic & Almond Sauce, Cured Egg Yolk, Sorrel, VEO, V, GF | £12

Duck Liver Parfait | Rhubarb & Ginger Jam, Toasted Brioche, GFO | £12

Mains

Spring Chicken | Wild Garlic, Baby Carrots & Pearl Barley, Black Truffle | £28

Whole Baked Seabream | Burnt Moules with Harissa Butter, Crispy Chickpeas, Pomegranate
| £Market Price

Aubergine Tagine | Preserved Lemon, Saffron Yoghurt, Giant Couscous, V | £19

Soy Sauce Glazed Lions Maine | Chilli & Ginger Sprouting Broccoli, White Rice, Pickled Ginger, GF, VE | £18

Lamb Rump | Braised Lamb Belly, Broccoli Purée, Tender Stem Broccoli & Minted New Potatoes | £35

Duck Breast | Semi-Dried Tomatoes, Mushroom Duxelles, Charred Potato Purée, Duck Jus 'Chasseur' | £25

Sides

New Potatoes with Herb Butter | £5

Mixed Green Veggies | £5

Mixed Leaf Salad | £5

Fries | £5

Basmati Rice | £5



DESSERT MENU

FOR THE SWEET TOOTH

Sea Buckthorn Curd

Pink Peppercorn Ice Cream, Sourdough Tuile, V, GFO | £11

Suggested Wine Pairing: Moscato D'Asti, Michele Chiarlo, 70ml | £8

Pistachio Crème Brûlée

Rhubarb, Warm Madelaine, V, GFO | £11

Suggested Wine Pairing: Creek Noble Riesling, Saint Clair Godfrey, New Zealand 70 ml | £9.50

Caramelised Bread & Butter Pudding

Vanilla Ice Cream | £10

Suggested Wine Pairing: Late Harvest Sauvignon Blanc, Vina Echevafria Valle d'Curcio, Chile 70ml | £7.50

Tiramisu

Dark Chocolate Cremeux, Chocolate Tuile | V | £11

Suggested Cocktail Pairing: Espresso Martini | £14

Chocolate & Hazelnut Paris-Brest

Chocolate Ice Cream | £12

Suggested Wine Pairing: Elysium Black Muscat, USA, 70ml | £8

Pink Peppercorn Ice Cream

Poached Rhubarb, Pistachios, V | £10

Suggested Wine Pairing: Moscato D'Asti, Michele Chiarlo, 70ml | £8

Too full for a dessert?

Affogato

With Panache Vanilla Ice Cream | £9

Petit Fours | £12

With your choice of coffee | £12