



FOR THE TABLE

- Artisan Bread, Whipped Balsamic Butter – £7.00 (988 kcal)
- Selection of Cured Meats, Cornichons – £12.50 (GF) (533 kcal)
- House Marinated Olives – £7.00 (VG, V, GF, DF) (314 kcal)

STARTER

- Aromatic Pork Belly
Pickled Cucumber & Carrot Salad, Coriander, Soy & Sesame – £9.00 (GF, DF) (507 kcal)
- Curried Cauliflower & Coconut Soup – £8.00 (GF, VG, V, DF) (172 kcal)
- Smoked Mackerel Pâté
Compressed Apple, Pickled Cucumber, Chicory, Croutes – £9.00 (498 kcal)
- Squash Salad
Quinoa, Crispy Kale, Bitter Leaves, Vegan Feta – £8.50 (VG, V, DF) (541 kcal)
- Chicken Satay
Spring Onion, Lime, Coriander – £9.00 (GF, DF) (384 kcal)
- Scallops
Celeriac Purée, Crispy Parsley – £17.00 (GF) (263 kcal)
- Duck Liver Parfait
Tomato Chutney, Brioche – £12.50 (411 kcal)
- Whipped Goat's Cheese
Roasted Beetroots, Spiced Pecans, Pickled Shallots – £9.00 (517 kcal)

A LITTLE EXTRA

- Maple Glazed Carrots – £6.50 (GF, V) (200kcal)
- Charred Hispi Cabbage, Thyme, Lemon, Crispy Onion – £6.50 (GF, VG, V, DF) (243kcal)
- Pomme Puree – £7.00 (GF) (228kcal)
- Fries – £6.50 (VG, V, DF) (852kcal) (GF available)
- Truffle and Parmesan Fries – £8.00 (993kcal)
- Leek and Spinach Gratin, Mustard, Parmesan – £7.00 (V) (743kcal)
- House Salad – £6.00 (GF, VG, DF, V) (117kcal)

MAIN COURSE

- Sustainably Sourced Seabass
Chorizo Paella, Tomato Vinaigrette – £23.50 (910 kcal)
- Herb Crusted Cod
Winter Vegetable Ratatouille, Lemon Beurre Blanc – £23.50 (914 kcal)
- Pork Tenderloin
Sauce Soubise, Fondant Potato, Tenderstem Broccoli, Sage – £24.50 (1815 kcal)
- Braised Short Rib of Beef
Pomme Purée, Carrot 3 ways, Glazed Shallot, Jus – £26.50 (GF) (1206 kcal)
- Spiced Cauliflower Steak
Cauliflower purée, Chimichurri, Pickled Cranberry – £16.50 (VG, V, DF) (253 kcal)
- Butternut Squash & Sage Risotto – £16.50 (GF, VG, V, DF) (380 kcal)
- Half Roast Chicken
Braised Leek, Peppercorn Sauce – £24.50 (GF) (1845 kcal)

STEAK

Served with Watercress and Charred Confit Onion

- Sirloin Steak – £29.00 (GF) (611 kcal)
- Ribeye Steak – £28.00 (GF) (728 kcal)

STEAK SAUCE

- Peppercorn (GF) £4.00 (256kcal)
- Café De Paris £3.50 (140kcal)
- Béarnaise (GF) £3.50 (205kcal)

SOMETHING SWEET

- Red Wine Poached Pear
Ginger & Hazelnut crumb, Torched Orange £7.00 (VG, V, DF) (415 kcal)
- Chocolate Orange Panna Cotta
Orange Segments, Honeycomb – £7.00 (GF) (476 kcal)
- Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream – £8.50 (GF available) (543 kcal)
- Cheese Plate
Crackers, Chutney, Celery, Grapes – £13.50 (572 kcal)
- Apple Tart Tatin
Raisins, Crème Fraîche – £8.50 (861 kcal)
- White Chocolate & Cranberry Bread & Butter Pudding – £9.00
Brandy Custard (407 kcal)
- Ice Cream or Sorbet (by the scoop) – £3.00
Ice Cream (GF)
Sorbet (GF, VG) (297 kcal)

VG=VEGAN, V=VEGETARIAN, GF= GLUTEN FREE, DF= DAIRY FREE

Food Allergens and Intolerances

Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in the accordance with the food information regulations 1169/2011. Although due care and attention is made to prevent cross contamination in our kitchen, it is impossible to fully guarantee the separation of allergen containing ingredients in storage, preparation and cooking.

Before you order your food and drinks please speak to our Team if you would like to know about any ingredients
Your server will automatically add a 12.5% service charge to your bill - Please let us know if you would like this removed.
The calorie content information does allow for a 20% tolerance either way on values published.