

AUTUMN MIDWEEK DINNER

WEDNESDAY & THURSDAY EVENING 5:30 - 8:30

STARTERS

Parsnip, Curry Oil, Hazelnut Soup £8.50

Whipped Feta, Roast Red Pepper, Olive on Sourdough Focaccia £12 (V)

Cacio e Pepe Arancini, Truffle, Sweetcorn Veloute £10 (V)

Confit Chicken & Leek Croquette, Oklahoma White BBQ, Piccalilli £12

Fishcake, Roast Garlic Emulsion, Celeriac & Apple £12

Enjoy 3
Courses
For £35

MAIN COURSES

6oz Burger, Bacon Jam, Cheese, Pickled Onion, Burger Sauce & Fries £19

Pork Fillet, Celeriac, Mustard, Apple & Crushed Potatoes £20

Tiger Prawn Green Curry, Bok Choy, Thai Basil, Sticky Rice £20

Confit Chicken Thigh, Sweetcorn, Truffle, Wing Bon Bon, Crushed Potatoes £20

Charred Hispi Cabbage, Sweetcorn Veloute, Truffle & Crushed Potatoes £22 (V)

(MAIN COURSES BELOW NOT INCLUDED IN THE DEAL)

Pigeon Breast, Honey Truffle Beetroot, Blackberry & Dauphinoise Potatoes £32 (May Contain Shot)

Coley, Green Curry, Thai Basil, Tiger Prawn & Crushed Potatoes £30

10oz Sirloin, beeffat mushroom, Peppercorn Sauce, Dressed Leaves & Fries £39

Chicken Supreme, Sweetcorn, Truffle Veloute, Spinach, & Crushed Potatoes £30

EXTRAS FOR THE TABLE

Honey Roast Carrots, Star Anise & Coriander £6

Parmesan & Truffle Hash Browns £7

DESSERTS

Honey Baked Yogurt, Blackberry, White Chocolate £8.50

Chocolate Mousse, Salted Caramel, Peanut, Sesame & Vanilla Ice Cream £8.50

Apple & Blackberry Crumble, White Chocolate, Vanilla Ice Cream £8.50

please make your server aware of any allergies or
intolerances. We cannot guarantee the absence of traces.

AUTUMN LUNCH MENU

WEDNESDAY & THURSDAY EVENING 5:30 - 8:30

STARTERS

Parsnip, Curry Oil, Hazelnut Soup £8.50

Whipped Feta, Roast Red Pepper, Olive on Sourdough Focaccia £12 (V)

Cacio e Pepe Arancini, Truffle, Sweetcorn Veloute £10 (V)

Confit Chicken & Leek Croquette, Oklahoma White BBQ, Piccalilli £12

Fishcake, Roast Garlic Emulsion, Fennel, Parsley £12

MAIN COURSES

6oz Burger, Bacon Jam, Cheese, Pickled Onion, Burger Sauce & Fries £19

Pork Fillet, Celeriac, Mustard, Apple & Crushed Potatoes £20

Tiger Prawn Green Curry, Bok Choy, Thai Basil, Sticky Rice £20

Confit Chicken Thigh, Sweetcorn, Truffle, Wing Bon Bon, Crushed Potatoes £20

Charred Hispi Cabbage, Sweetcorn Veloute, Truffle & Crushed Potatoes £22 (V)

EXTRAS FOR THE TABLE

Honey Roast Carrots, Star Anise & Coriander £6

Parmesan & Truffle Hash Browns £7

DESSERTS

Honey Baked Yogurt, Blackberry, White Chocolate £8.50

Chocolate Mousse, Salted Caramel, Peanut, Sesame & Vanilla Ice Cream £8.50

Lemon Posset, Almond Foam, Candied Almonds £8.50

Enjoy 3
Courses
For £35

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intolerances. We cannot guarantee the absence of traces.

AUTUMN DINNER MENU

FRIDAY & SATURDAY EVENINGS 5:30 - 8:30

STARTERS

Parsnip, Curry Oil, Hazelnut Soup £8.50

Whipped Feta, Roast Red Pepper, Olive on Sourdough Focaccia £12 (V)

Cacio e Pepe Arancini, Truffle, Sweetcorn Veloute £10 (V)

Confit Chicken & Leek Croquette, Oklahoma White BBQ, Piccalilli £12

Fishcake, Roast Garlic Emulsion, Celeriac & Apple £12

MAIN COURSES

Duck Breast, Honey Truffle Beetroot, Blackberry & Dauphinoise Potatoes £32

Coley, Prawns, Green Curry, Thai Basil & Crushed Potatoes £30

10oz Sirloin, Peppercorn Sauce, Dressed Leaves & Fries £39

Chicken Supreme, Sweetcorn, Truffle Veloute, Spinach, & Crushed Potatoes £30

Charred Hispi Cabbage, Sweetcorn Veloute, Truffle & Crushed Potatoes £22 (V)

EXTRAS FOR THE TABLE

Honey Roast Carrots, Star Anise & Coriander £6

Parmesan & Truffle Hash Browns £7

DESSERTS

Honey Baked Yogurt, Blackberry, White Chocolate £8.50

Chocolate Mousse, Salted Caramel, Peanut, Sesame & Vanilla Ice Cream £8.50

Lemon Posset, Almond Foam, Candied Almonds £8.50

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intolerances. We cannot guarantee the absence of traces.

THE DRAWING ROOM LUNCH MENU

FRIDAY & SATURDAY 12-2:30

STARTERS

Parsnip, Curry Oil, Hazelnut Soup £8.50

Whipped Feta, Roast Red Pepper, Olive on Sourdough Focaccia £12 (V)

Cacio e Pepe Arancini, Truffle, Sweetcorn Veloute £10 (V)

Confit Chicken & Leek Croquette, Oklahoma White BBQ, Dill Pickles £12

Fishcake, Roast Garlic Emulsion, Fennel, Parsley £12

MAIN COURSES

6oz Burger, Bacon Jam, Cheese, Pickled Onion, Burger Sauce & Fries £19

Pork Fillet, Celeriac, Mustard, Apple & Crushed Potatoes £20

Tiger Prawn Green Curry, Bok Choy, Thai Basil, Sticky Rice £20

Confit Chicken Thigh, Sweetcorn, Truffle, Wing Bon Bon, Crushed Potatoes £20

Charred Hispi Cabbage, Sweetcorn Veloute, Truffle & Crushed Potatoes £22 (V)

EXTRAS FOR THE TABLE

Honey Roast Carrots, Star Anise & Coriander £6

Parmesan & Truffle Hash Browns £7

DESSERTS

Honey Baked Yogurt, Blackberry, White Chocolate £8.50

Sticky Toffee Pudding, Miso Caramel, Ice Cream £8.50

Lemon Posset, Almond Foam, Candied Almonds £8.50

Enjoy 3
Courses
For £35

CORKAGE = £6 PER LARGE BOTTLE

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intolerances. We cannot guarantee the absence of traces.

THE DRAWING ROOM DINNER MENU

FRIDAY & SATURDAY EVENINGS 5:30 - 8:30

STARTERS

Parsnip, Curry Oil, Hazelnut Soup £8.50

Whipped Feta, Roast Red Pepper, Olive on Sourdough Focaccia £12 (V)

Cacio e Pepe Arancini, Truffle, Sweetcorn Veloute £10 (V)

Confit Chicken & Leek Croquette, Oklahoma White BBQ, Piccalilli £12

Fishcake, Roast Garlic Emulsion, Celeriac & Apple £12

MAIN COURSES

Pigeon Breast, Honey Truffle Beetroot, Blackberry & Dauphinoise Potatoes £29

Coley, Prawns, Green Curry, Thai Basil & Crushed Potatoes £30

10oz Sirloin, Peppercorn Sauce, Dressed Leaves & Fries £39

Chicken Supreme, Sweetcorn, Truffle Veloute, Spinach, & Crushed Potatoes £30

Charred Hispi Cabbage, Sweetcorn Veloute, Truffle & Crushed Potatoes £22 (V)

EXTRAS FOR THE TABLE

Honey Roast Carrots, Star Anise & Coriander £6

Parmesan & Truffle Hash Browns £7

DESSERTS

Honey Baked Yogurt, Blackberry, Almond & White Chocolate £8.50

Sticky Toffee Pudding, Miso Caramel, Ice Cream £8.50

Chocolate Mousse, Salted Caramel, Peanut, Sesame, Vanilla Ice Cream £8.50