

APPETISERS

Marinated olives (v) (gfo) **£3.95**

Freshly-baked focaccia with first press olive oil and aged balsamic (vg) (gfo) **£4.95**

Fire-roasted red pepper hummus with toasted pitta bread (vg) (gfo) **£5.50**

STARTERS

Creamy cauliflower soup
cider apples, chive oil and toasted foccacia (v) (gfo) **£7.50**

Classic Coquille St. Jacques
king scallops with creamy tarragon mash, glazed with Gruyère cheese (gfo) **£12.95**

Roast crispy duck leg
orange, chicory, pomegranate molasses and orange oil (gfo) **£10.50**

Slow-braised sticky ox cheek
Cheshire stout, mousseline potato, crispy onions and fresh horseradish **£10.50**

Oak-smoked Scottish salmon,
crab mayonnaise , avocado purée, fennel shavings and whisky dressing (gfo) **£10.50**

Chicken liver pâté
truffled duck liver butter, peach chutney and toasted sourdough (gfo) **£9.50**

King prawn and crayfish cocktail
pickled cucumber, crisp celery, Bloody Mary sauce and tabasco tuille (gfo) **£10.50**

Twice-baked Snowdonia truffle cheese soufflé
wild mushroom and tarragon veloute, rocket and aged balsamic (v) **£9.25**

Risotto of wild garlic, sweet pea and asparagus
crunchy pine nut crumb, pecorino cheese and slow-roasted garlic oil (gfo) **£8.95**

Please notify your waiter of any food allergies or intolerances when ordering. Vegan menu available on request.
We cannot guarantee the total absence of allergens in our dishes. (v) Vegetarian (vg) vegan
(vgoa) vegan option available (gfo) gluten free option available.
Please note that some dishes may contain traces of nuts or small bones.

MAINS

Roast rack of Welsh lamb
charred Jersey Royal potatoes, basil, pine nuts and goat's curd (gfo) **£25.50**

Baked cod fillet
Jerusalem artichoke purée, blackened baby leeks, potato galette and ponzu sauce (gfo) **£22.95**

Poached and roasted free-range chicken breast
black garlic, confit trompette de la mort, fricassee of pea and broad bean and
Albufera sauce (gfo) **£19.50**

Pan-roasted Gressingham duck breast
confit duck leg, rösti potato, five spice pak choi, grilled pears and Griottine cherries (gfo) **£23.95**

Classic beef Burgundy
Slow-braised beef shin, smoked roscoff onions, Lyonnaise potato, truffled French
beans and a rich Burgundy sauce (gfo) **£19.95**

Risotto of wild garlic, sweet pea and asparagus
crunchy pine nut crumb, pecorino cheese and slow-roasted garlic oil (gfo) **£15.95**

Pan-fried Asian sea bass and tiger prawn jungle curry
braised coconut rice and crispy green chilli (gfo) **£22.95**

King prawn, crab and chilli linguine
crispy calamari, spring onion, basil and pickled ginger **£19.50**

Sweet potato and tenderstem broccoli Thai red curry
pickled ginger, toasted cashews, mango chutney and braised coconut rice (vg) (gfo) **£15.95**

FROM THE GRILL

10oz pork cutlet | **£20.50**
10oz 28-day aged organic prime beef rib-eye | **£29.95**
All served with traditional grill garnish, watercress and hand-cut chips (gfo)
Grilled sea trout served with spring greens, charred Jersey Royal potatoes,
grilled vine tomatoes and lemon Hollandaise (gfo) **£20.50**

SAUCES | all £2.95 (gfo)

Red wine jus | Peppercorn | Béarnaise | Truffle hollandaise | Café de Paris butter

SIDES | (gfo)

Hand cut chips **£4.25**

Skin on fries **£4.25**

Grana Padano and white truffle fries **£4.95**

Lyonnaise potato with crispy onions **£4.25**

House salad **£4.25**

French beans, tenderstem broccoli
shallots and lemon **£4.50**

The Tip Jar As we move towards a cashless society, it is becoming harder for guests to leave a small tip for the team. So we have taken the step of adding a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes to the team who have been looking after you and there are no admin fees or big boss deductions. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked