



Two AA Rosette 2025 - 2026
For Culinary Excellence

Restaurant of the Year 2025

Marketing Derby
Food & Drink Awards



Head Chef Dan Fincher
Master Chefs of Great Britain

12 till 4

BRUNCH - 2 courses for £19.95

Toasted Sourdough

Benedict (Gf*) 11.50

Bacon, pickled onion, poached egg, hollandaise

Royale (Gf*) 12.50

Smoked salmon, avocado, pickled onion, poached egg, hollandaise, radish

Florentine (V, Gf*) 11.00

Spinach, pickled onion, poached egg, hollandaise

Avocado (V, Gf*) 10.50

Toasted sourdough, avocado, poached egg, pickled red onion, pistachio dukkah

Sweet

Pepperpot Granola (V, Ve*) 9.50

Yoghurt, berry compote, maple syrup

Danish Pastry French Toast (V) 11.00

Almonds, vanilla ice cream, maple syrup

Pancakes (Gf) 10.50

Chocolate, berry compote, almonds, maple syrup

Affogato (V, Ve, Gf*) 9.50

Ice cream, chocolate, outpost espresso

LUNCH

Bistro Classics

Roasted 6oz Beef Fillet (Gf*) 42.00

Braised ox tongue, slow cooked beef shoulder tart, salsify, rainbow chard

Pepperpot Burger (Gf*) 19.95

Seeded brioche, bacon, cheddar cheese, tomato & chilli chutney, gem lettuce, tomato, fries

King Oyster Mushrooms (V) (Ve*) (Gf*) 21.95

Miso roasted king oyster mushrooms, roasted shallot, salsify, wild garlic, celeriac

Halibut (Gf*) 32.00

Koji cured halibut fillet, lardo di colonnata, spice of angels, bacon dashi & white beans, braised pork jowl

Club Sandwich (Gf*) 13.50

Chicken & bacon club sandwich, tomato, truffle egg mayo, brioche, skinny fries

Sides

Panache of seasonal vegetables, pistachio dukkah (V) (Ve*) (Gf*) 5.00

Herb salad, chardonnay vinaigrette, crème fraiche (V) (Gf*) 5.00

Fries (V) (Ve*) 5.00

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. A food allergy advice list is available, please ask staff for details. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. Our fish may contain small bones. (V) does not contain meat. (Ve) does not contain any animal products. (Ve*) can be prepared without any animal product on request. (Gf*) Gluten free option available upon request



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10th April - 17th April

2 courses 29.50 / 3 courses 35.00

Starter

Asparagus Soup (V) (Ve*) (Gf*) 12.50

Wild garlic pesto, sour cream

Wild Garlic Panna Cotta (V) 13.00

Pickled shimeji mushrooms, lemon, wye valley asparagus, hazelnut dressing

Duck Egg 15.50

Crispy duck egg, duck consommé, spring vegetables, braised white beans, truffle, duck fat croutons

Main

Stone Bass (Gf*) 29.50

Roasted stone bass fillet, Jerusalem artichokes, smoked eel croquette, walnut ketchup, coastal herbs

Celeriac (V) (Gf*) 21.00

Celeriac fondant, black bomber cheese crust, marinated celeriac, walnut, lovage, celeriac velouté

Chicken (Gf*) 28.00

Roasted free range chicken breast and thigh, spring onion, wild garlic, stuffed morels, yeast purée, chicken jus gras

Dessert

Affogato (V) (Ve*) (Gf*) 9.50

Vanilla ice cream, chocolate, espresso

Sticky Toffee Pudding 11.00

Salted caramel sauce, vanilla ice cream

Crème Brûlée (Gf*) 11.00

Blackberry & sage, shortbread biscuit

Cheese Board

3 cheeses - 12.50

5 cheeses - 16.00

Please see our cheese menu for today's selection

Coffee

Outpost coffee roasters (Nottingham) speciality coffee blend

Petit Fours 6.00

Lemon fruit pastille, miso & sea salt fudge, caramelised white chocolate cup

Lunch Time Cocktails (2 for 15.00)

Aperol spritz 9.50 / Amaretto Sour 9.00 / Lychee martini 10.00 / Marmalade mimosa 9.50