

A LA CARTE MENU

SNACKS

Home-Made Sourdough Bread & Whipped Butter (V, G, D)	£5
Nocellara Olives Chilli & Garlic (VE,GF)	£5
Mixed Roasted Nuts (VE,GF, N, P)	£5
Smoked Salmon Blinis Dill Cream Cheese, Caviar (G, E, F, D)	£8
Truffle Popcorn Parmesan, Chives (VE,GF)	£5

SMALL PLATES

Grazing Board Truffle Arancini, Salmon Blinis, Bruschetta (G, E, F, C, M, SU, D)	£20
Ricotta & Tomato Bruschetta Candied Hazelnuts, Thyme, House Dried Tomatoes, Honey (V, G, C, M, SU, D)	£9
Truffle Arancini Tarragon Mayo, Pickled Mushrooms (VE, G, E, C, M, SU, D)	£8
Grilled Octopus Saffron Aioli, Red Pepper Salsa, Basil (E, SU, MO, D)	£11
Beef Tartare Marinara Egg Yolk, Pickled Silver Skins, Bronze Fennel, Crispy Sourdough (GF, G, F, C, M, SU)	£11
Pan Seared Scallops Squash Puree, Pistachio, Lemon, Sumac (GF, N, C, M, MO, D)	£13

FROM THE JOSPER GRILL

Wagyu Beef Burger Beer & Onion Relish, House Pickled Cucumbers, Smoked Cheddar, Our Burger Sauce, Skin on Fries (G, E, C, M, SE, SU, D)	£19
Ribeye Steak	£32
Sirloin Steak Ras El Hanout Roast Tomato, Rocket, Skin on Fries. Choice of Butter (GF, M, D)	£28
Sauces	
Tarragon, Nduja, Confit Garlic (D)	£2
Peppercorn Sauce (D)	£3

MAINS

Butternut Squash Risotto Pickled Heritage Carrot, Winchester Cheese, Parsley (GF, VE, C, M, SU, D)	£18
Pan Fried Hake Lobster Bisque, Saffron Potatoes, Tomato, Fresh Herbs (GF, F, C, M, SU, D)	£24
Chicken Milanese Preserved Lemon Gremolata, Garlic Aioli, Fries (G, E, C, M, SU)	£22
12-Hour Galloway Beef Short Rib House Kimchi, Creamed Potato, Braising Jus (GF, F, S, C, M, SU, D)	£24
Seared Yellow Fin Tuna Steak Caper Salsa, Kalamata Olives, Pickled Slaw (GF, F, C, M, SU, D)	£23
Warm Quinoa & Pumpkin Salad Kale, Seeds, Broccoli, Pickled Cabbage, Beetroot, Mustard Dressing (GF, VE, C, M, SU)	£18
Pan Fried Tiger Prawns Confit Garlic Butter, Chilli, Citrus, Fries (GF, CR, M, SU, D)	£24

SIDE DISHES

Truffle Hash Parmesan, Walnut Ketchup (GF, V, E, D)	£7
Creamed Spinach Caraway Seeds (GF, V, D)	£5
Charred Broccoli Chilli Pesto (GF, VE, C, SU, D)	£5
Mixed Salad Mustard Dressing (GF, VE, M, SU)	£5
Skin On Fries Herb Salt (GF, VE)	£5

(G) Gluten, (Cr) Crustaceans, (E) Eggs, (F) Fish, (N) Nuts, (S) Soy, (C) Celery, (M) Mustard, (SE) Sesame, (SU) Sulphur Dioxide, (L) Lupin, (MO) Molluscs, (D) Dairy, (P) Peanuts, (VE) Vegan, (V) Vegetarian.

Please inform a member of our team of any allergies or dietary requirements. A discretionary 12.5% service charge will be added to your bill



(SERVED FROM 5PM)