



DINNER MENU

FRESH CASTLE MADE BREADS

AMUSE BOUCHE

Wines on this menu are recommendations
(wine will be an additional charge)

FIRST COURSES

PANNACOTTA

Beetroot ~ Whipped Goats Cheese ~ Orange ~ Pistachio

Serra Da Estrela Albarino 2023
GALICIA, SPAIN

LEMON SOLE

Mussels ~ Cauliflower ~ Lemon ~ Dill

Morande Estate, Sauvignon Blanc 2022
CASABLANCA, CHILE

SCALLOPS

Pan Seared ~ Celeriac ~ Chicken ~ Apple

(£2.50 SUPPLEMENT)

Les Templiers, Chardonnay 2023
VDP DES CÔTES DE THONGUE, FRANCE

PARTRIDGE PIE

Black Pudding ~ Pear ~ Parsnip ~ Cavolo Nero

Hangin' Snakes Shiraz Viognier, Langmeil 2021
LANGMEIL, SOUTH AUSTRALIA, AUSTRALIA

BEEF TARTARE

Mushroom Ketchup ~ Cured Egg Yolk ~ Pickles ~ Sourdough

Pratello, Lugana Catulliano 2023
LOMBARDY, LAKE GARDA, ITALY

MAIN COURSES

VENISON

Loin ~ Butternut Squash ~ Cavolo Nero ~ Walnut Ketchup ~ Red Wine

Brouilly Domaine de Lafayette 2021
GEORGES DUBOEUF, BURGUNDY, FRANCE
(Only available by the bottle)

DUCK

Breast ~ Confit Leg 'Cigar' ~ Beetroot ~ Red Chicory ~ Port

Pèppoli Chianti Classico 2021
MARCHESI ANTINORI, TUSCANY, ITALY

STONE BASS

Fillet ~ King Prawn ~ Potato Terrine ~ Tenderstem Broccoli ~ Lilliput Capers

Gavi di Gavi, La Meirana Bruno Broglia 2022
BRUNO BROGLIA, ITALY
(Only available by the bottle)

MONKFISH

Pan Roast Loin ~ Belly Pork ~ Roast Carrot ~ Pak Choi ~ Star Anise

Sancerre La Croix Du Roy Lucien Crochet 2022
LOIRE VALLEY, FRANCE
(Only available by the bottle)

CAULIFLOWER

Steak ~ Puree ~ Blue Cheese ~ Green Kale ~ Toasted Cashews

Côtes de Provence Rosé Carte Noire 2022
MAÎTRES VIGNERONS DE ST TROPEZ, FRANCE

FROM THE GRILL

10 oz Rib-Eye Steak	[£9 SUPPLEMENT]
8 oz Fillet of Beef	[£12 SUPPLEMENT]
18 oz Chateaubriand (for two people)	[£19 SUPPLEMENT]
<i>All cuts are accompanied by: Mushroom, Confit Tomato, & Watercress</i>	

Châteauneuf-du-Pape 2020
DOMAINE DE BEAURENARD, RHONE VALLEY, FRANCE

SIDE DISHES:

Hand Cut Chips	£5.50
Truffle & Parmesan Fries	£5.50
Boiled New Potatoes	£5.50
Buttery Mash	£5.50
Tenderstem Broccoli with Toasted Almonds	£4.95
Green Side Salad	£4.50

SAUCES:

Peppercorn	£2.50
Bearnaise	£2.50

DESSERT

LEMON & HONEY

Set Lemon Cream ~ Heather Honey Ice Cream ~ Lemon Curd ~ Honeycomb ~ Crackle

CHOCOLATE

Dark Chocolate Crémeux ~ White Chocolate Aero ~ Passion Fruit Sorbet ~ Coconut ~ Sesame

RHUBARB & CUSTARD

Crème Brûlée ~ Rhubarb Sorbet ~ Poached Rhubarb ~ Ginger and Honey Tuille

RICE PUDDING

Vanilla with Strawberry Jam ~ Mini Jam Donut ~ Peanut Butter Ice Cream

Muscat de Frontignan 2019/20
CHÂTEAU DE STONY, LANGUEDOC ROUSSILLON, FRANCE

CHEESE

5 CHEESES £8.00 SUPPLEMENT

7 CHEESES £11.00 SUPPLEMENT

Pineau des Charentes Rouge 5-YEAR-OLD
CHATEAU DE BEAULON, FRANCE

3 Course - £59.50

2 Course - £48.00

A 10% DISCRETIONARY service charge will be applied to your bill, all of which goes only to the staff.

If you have any allergies or dietary requirements – Please speak to a member of the team as most of these dishes can be amended.