



12 till 4

AA Rosette 2024 - 2025



Culinary Excellence

BRUNCH

2 courses for £18

Toasted Sourdough

Benedict (Gf*) 10.50

Bacon, poached egg, hollandaise

Black Benedict 10.50

Bacon, black pudding, poached egg, hollandaise

Royale (Gf*) 10.50

Smoked salmon, avocado, poached egg, hollandaise, radish

Florentine (V, Gf*) 10.50

Spinach, pickled onion, poached egg, hollandaise

Avocado (V, Gf*) 10.50

Avocado, poached egg, pickled red onion, pistachio dukkah

Sweet

Pepperpot Granola (V, Ve*) 8.50

Yoghurt, iced raspberry, orange

Danish Pastry French Toast (V) 9.00

Almonds, vanilla ice cream

Pancakes 9.50

Chocolate, blackberries, almond

Affogato (V, Ve, Gf*) 7.50

Ice Cream, chocolate, espresso

LUNCH

Lunch Time Cocktails

(2 for 15.00)

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

Bistro Classics

Fillet Steak (Gf*) 39.50

6oz fillet, roasted hispi cabbage, garlic & thyme potato croquette, bordelaise & bone marrow jus

Pepperpot Burger (Gf*) 18.95

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

Celeriac (V) (Ve*) (Gf*) 19.00

Slow cooked celeriac, pickled pear, truffle cream, wild mushrooms, hazelnut granola

Club Sandwich 12.50

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

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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Culinary Excellence

Bespoke

LUXURY DINING FROM DAN FINCHER

5th - 12th September

2 courses 29.50 / 3 courses 35.00

Starter

Soup (V) (Gf*) 9.50

Cauliflower soup, truffle, red grape, hazelnut

Goats Curd (V) (Gf*) 13.00

Goats curd panna cotta, heritage beetroots, pickled blackberries, Granny smith apple, candied walnuts

Soy & Ginger Beef 15.00

Marinated beef salad, parmesan custard, pine nuts, pickled shallots, 7 spice, basil, nasturtium

Main

Salmon (Gf*) 27.00

Pan fried salmon, capers, tenderstem broccoli, gnocchi, chive & lemon brown butter sauce

Kohlrabi (V) (Ve*) (Gf*) 19.00

Charred kohlrabi, shiitake XO, black garlic emulsion, smoked & pickled apple, seaweed crisp

Pork Belly (Gf*) 23.00

Slow cooked pork belly, orange & star anise pork cheek, quince purée,

hasselback potatoes, black cabbage

Dessert

Affogato (V) (Ve*) (Gf*) 7.50

Vanilla ice cream, chocolate, espresso

Rice Pudding (V) 11.00

Tonka bean rice pudding, pistachio ice cream, pickled apple & autumn granola

Crème Brûlée (Gf*) 11.00

Miso, banana, peanut

Sides

Panache of seasonal vegetables, pistachio dukkah (V) (Ve*) (Gf*) 4.00

Roasted new potatoes, mint & caper dressing (V) (Ve*) (Gf*) 4.00

Fries (V) (Ve*) 4.00

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