



Starters

SOUP OF THE DAY 6

TEMPURA PRAWNS 8

Bloody Mary ketchup

BRUSCHETTA 8

Wild mushroom | Pedro Ximenez vinegar reduction | Truffle oil *

SALMON FISHCAKES 8

Lobster mayo

CHICKEN & BLACK PUDDING TERRINE 8

Toasted sourdough | Piccalilli | Toasted hazelnuts

CHARRED ASPARAGUS 7

Toasted hazelnuts | Silverskin onions
Truffle emulsion *

SMOKED TOFU GOUJONS 7

Chipotle mayo | Rocket *

Mains

HERB CRUSTED COD LOIN 22

Parmentier potatoes | Samphire
Vermouth cream sauce

SMOKED DUCK BREAST 24

Duck fat potato rosti | Plum beer jus
Chinese leaf | Carrot puree

CHICKEN BALLOTINE 20

Parmentier potatoes | French beans & silverskins
Sage & onion puree | Madeira wine jus

FILLET STEAK 26

Triple cooked chips | Onion rings | Tomatoes
Mushroom

ADD A SAUCE 3.5

Red wine | Brandy & peppercorn | Blue cheese

DAUBE OF VENISON 24

Roast root vegetables | Celeriac puree
Mulled wine jus

ROASTED ROOT VEGETABLES 16

Vegan feta | Harissa & mint dressing *

RED LENTIL SHEPHERDS PIE 16

French beans | Madeira wine jus *

For the table

FRESH BREAD 3

OLIVES 3

SALT & CHILLI EDAMAME 3

FRENCH BEANS 4

CUMIN CARROTS 4

Desserts

ADVOCAAT CRÈME BRULEE 8

Lemon shortbread

CHOCOLATE ORANGE TART 8

Cointreau ice cream | Candied macadamia

CHERRY PARFAIT 8

Chocolate sponge crumb
Cherry brandy Chantilly cream

RUM & RAISIN CAKE 7

Vanilla ice cream *

SORBET 7

Gin & tonic | Sicilian lemon | Blackcurrant *

CHEESEBOARD 9

4 cheeses | Crackers | Red onion chutney

Please tell your server if you have any allergies or special dietary requirements | * Vegan/vegan adaptation available