



Starters

FRENCH ONION SOUP 7

Gruyere crouton

TEMPURA PRAWNS 7

Asian salad | Mango chilli dressing | Peanuts

HAM HOCK CROQUETTES 7

Celeriac remoulade | Piccalilli puree

CHARRED ASPARAGUS 7

Toasted hazelnuts | Silver skin onions
Truffle emulsion *

WHIPPED GOATS CHEESE 7

Beetroot | Quince puree | Seeded cracker *

SERRANO WRAPPED ASPARAGUS 7

Egg yolk emulsion | Burnt butter crumb

SMOKED TOFU GOUJONS 7

Tarragon mayo | Rocket *

Mains

LAMB RUMP 22

Dauphinoise potatoes | Baby carrot
Garlic & herb puree | Lamb jus

CHICKEN BREAST 16

Mushroom & pearl barley risotto | Truffle jus

PORK RIB EYE 19

Butterbean mash | Charred tenderstem broccoli
Calvados jus

FILLET OF SALMON 18

New potatoes | Asparagus | Hoegaarden sauce

MUSHROOM WELLINGTON 16

Parmentier potatoes | Asparagus | Marsala jus *

RED LENTIL SHEPHERDS PIE 16

Tenderstem broccoli | Marsala jus *

PEARL BARLEY RISOTTO 15

King oyster mushroom | Truffle oil *

FILLET STEAK 26

Triple cooked chips | Onion rings | Tomatoes
Mushroom

ADD A SAUCE 3.5

Red wine | Brandy & peppercorn | Blue cheese

For the table

FRESH BREAD 3

OLIVES 3

PICKLES (BEETROOT, FENNEL & CUCUMBER) 3

CUMIN CARROTS 4

SALT & CHILLI EDAMAME 3

TRIPLE COOKED CHIPS 3

Desserts

CARROT CAKE 7

Orange frosting | Candied walnuts
Blood orange sorbet *

CHOCOLATE TART 8

Salted caramel ice cream | Roasted pecans

PARFAIT SANDWICH 8

Baileys parfait | Chocolate & almond sponge

CRANACHAN PANNA COTTA 7

Drambuie & oat milk | Flapjack crumb
Raspberry *

SORBET 7

Champagne | Passion Fruit | Blood orange *

CHEESEBOARD 8

4 cheeses | Crackers | Red onion chutney

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