

Starters.

Smoked duck breast,	7
Celeriac remoulade, poached duck egg, radicchio, chive vinaigrette .	
Scallops	10.5
Curried cauliflower sauce, lemon oil, salsify and chervil	
Charred mackerel,	7.5
Seaweed tartar, pickled kohlrabi, citrus mayonnaise.	
Leek and potato Veloute,	6
Chive and truffle cream. (V)	
Wild mushrooms & toasted sourdough	7
Mushroom ketchup, goats cheese. (V) (VE)	
Roasted aubergine pate,	6.5
Swedish crisp-breads, tomato and pepper chutney. (V) (VE)	
Barbecue glazed lamb belly.	8.5
Sweetcorn puree, charred baby leeks, creamed corn.	

Mains.

Roast Chicken breast,	16.5
Caramelised onion puree, buttered spinach, dauphinoise potatoes, jus gras.	
Herbed pork tenderloin,	17.5
Spiced pork cheek, broccoli puree, purple sprouting, solfrino potatoes.	
Strozzapreti pasta,	16
Pesto and cherry tomato, fennel crisps. (V) (VE)	
Harissa marinated cauliflower steak,	14.5
Spiced Braised lentils, romesco sauce. (V) (VE)	
Pan fried sea bream	18.5
Crab crushed potatoes, smoked veloute, herb salad	

Grill.

All dishes come with a choice of truffle butter, garlic butter, peppercorn sauce or red wine jus.

G rilled fish of the day,	Market price
8 oz Fillet steak.	32
10 oz Ribeye steak.	22
16 oz Chateaubriand.	Two persons 59

All steaks served with triple cooked chips and green beans.

Sides.

B aby leaf salad.	2.5
G reen beans in garlic butter.	3.5
B uttered new potatoes.	3.5
H and cut triple cooked chips.	3.8

Please let your server know of any allergens before ordering. many of our dishes can be altered to suit dietary requirements, however due to ingredients used in house we cannot guarantee there is not traces of any allergens. we also have a vegan menu available on request. a discretionary service charge of 10% will be added to your bill, this will be shared among all the staff who served and prepared your meal today.

