

THE GRILL

RABBIT & HAM HOCK TERRINE

Apple, Golden Raisin & Capers

GOATS CHEESE

Heritage Tomato & Lovage

TEMPURA PRAWNS

Kimchi & Spiced Coconut Sauce

KING SCALLOPS

Confit Leek, Burrata & Chive

5 SUPPLEMENT

WILD MUSHROOM GNOCCHI

Spinach, Garlic & Balsamic

CORNFED CHICKEN

Baby Gem, Bacon & Morels

MONKFISH & PRAWN CURRY

Fragrant Rice, Raita, Kachumba & Mango Chutney

225G FILLET STEAK

A Choice of Sauce

Bearnaise / Peppercorn / Blue Cheese / Garlic Butter

12 SUPPLEMENT

BANOFFEE CRÈME BRÛLÉE

Shortbread Biscuit

STICKY TOFFEE PUDDING

Caramel Sauce & Vanilla Ice Cream

STRAWBERRY SHORTCAKE

Peach & Mascarpone

SUMMER PUDDING

Clotted Cream Ice Cream

Tenderstem Broccoli, Chilli & Garlic / Truffle & Parmesan Fries

7

Fries / House Salad / Caesar Salad

5

Creamed Potato / Peas à la Française / Glazed Cauliflower

6

13

8.5

50pp

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.

A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Thank you.