



STARTERS

SEARED SCALLOPS

roast chicken wings, chorizo & lime £14

BURRATA

Heritage tomatoes, beetroot & sourdough croutons £9

CRISPY DUCK SALAD

watermelon, bean sprouts, spring onions, sesame & cashews £9

SMOKED HADDOCK SOUFFLÉ

caviar beurre blanc & cheddar £8

WHOLE DRESSED CRAB

Bloody Mary gel, radish & apple £15

WYE VALLEY ASPARAGUS

poached egg, hollandaise, bacon & parmesan £9

MAINS

MONKFISH CURRY

fragrant rice, spiced onions & naan £22

HAKE KIEV

pommes purée, seaweed & vanilla hollandaise £20

LAMB RUMP

herb crust, olive, tomato & black garlic £22

LEMON SOLE THERMIDOR

hand cut chips £26

ASPARAGUS RISOTTO

lemon, courgette & parmesan £16

ROAST CHICKEN

gnocchi, peas, pancetta & chicken butter sauce £18

If you have an allergy or dietary requirement please keep us informed.

FROM THE GRILL

Cooked simply over hot coals

RIB EYE (12OZ)	£29
SIRLOIN (12OZ).....	£29
FILLET (8OZ)	£33

Sauces

béarnaise / peppercorn / blue cheese / wild garlic butter
£2.50

Accompaniments

<i>truffle mac 'n' cheese</i>	£5
<i>roast bone marrow & short rib</i>	£6
<i>king prawns, tomato & garlic</i>	£7
<i>seared scallops</i>	£8

SIDES

garlic mushrooms
summer greens, tomato & shallots
crispy cauliflower, garlic, ginger & sesame
French fries / hand cut chips / truffle mash

£4

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