



STARTERS

SEARED SCALLOPS seaweed, shrimp & langoustine butter	£15
CRISPY DUCK SALAD pomegranate, carrots, spring onions, sesame & cashews.....	£9
DRESSED CRAB brown crab butter & warm crumpet.....	£14
GIN CURED SALMON grapefruit, ponzu, black radish & apple.....	£12
VENISON SCOTCH EGG pickled blackberry salad	£10
SMOKED CHEDDAR SOUFFLÉ beetroot & candied walnuts	£9

MAINS

MONKFISH CURRY fragrant rice, spiced onions & naan	£23
VENISON squash, pear, blackberry & pumpkin seed granola.....	£25
LEMON SOLE THERMIDOR hand cut chips	£26
DUCK roasted celeriac, croquette & redcurrant jus	£24
CHICKEN thyme rosti, leek, chorizo & chicken butter sauce	£20
HALIBUT hazelnuts, roast onion & comté velouté	£24
GNOCCHI truffle, Paris brown, parmesan & sage	£18

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

FROM THE GRILL

Cooked simply over hot coals

Rib Eye (12oz).....	£31
Sirloin (12oz).....	£31
Fillet (8oz).....	£34
Côte De Boeuf (18oz).....	£36

Sauces

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

ACCOMPANIMENTS

truffle mac 'n' cheese.....	£5
king prawns, tomato & garlic.....	£7
seared scallops.....	£8
roast bone marrow & ox cheek.....	£6

VEGETABLES & SALADS

garlic mushrooms
kale, broccoli & hazelnuts
roast carrots, dukkah & yoghurt
house salad / rocket & parmesan salad
crispy cauliflower, garlic, ginger & sesame
French fries / hand cut chips / pommes purée
£4

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