



## 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.*

*A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage Team.*

*Thank you.*

## 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 / pomme purée  
£4

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