

## STARTERS

SEARED SCALLOPS celeriac, apple & mustard .....	£16
CRISPY DUCK SALAD pomegranate, carrots, spring onions, sesame & cashews.....	£10
DRESSED CRAB chilli, celery, shiso, squid ink tuile .....	£16
CURED SALMON grapefruit, ponzu, black radish & apple.....	£14
CHICKEN LIVER PARFAIT tamarillo, nut granola & toasted brioche .....	£10
BEETROOT & PEAR SALAD Roquefort croquettes & shaved walnuts .....	£9

## MAINS

MONKFISH CURRY fragrant rice, spiced onions & naan .....	£24
VENISON squash, pear, blackberry & pumpkin seed granola.....	£27
LEMON SOLE THERMIDOR hand cut chips.....	£27
DUCK celeriac, croquette, kale & redcurrant.....	£26
HALIBUT Prosciutto, mushroom & onion.....	£26
GNOCCHI mushrooms, truffle & parsley .....	£20

*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.*

## FROM THE GRILL

*Cooked simply over hot coals*

Rib Eye (12oz).....	£34
Sirloin (12oz).....	£34
Fillet (8oz).....	£36
Côte De Boeuf (18oz).....	£39

### Sauces

béarnaise / peppercorn / garlic butter  
£2.50

### ACCOMPANIMENT

mac 'n' cheese.....	£6
king prawns, tomato & garlic.....	£8
seared scallops.....	£9

### VEGETABLES & SALADS

house salad  
garlic mushrooms  
kale, broccoli & hazelnuts  
crispy cauliflower, garlic, ginger & sesame  
French fries / thick cut chips / truffle pomme purée  
£5

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