

STARTERS

HAND DIVED SCALLOP
bitter orange, wild garlic & samphire 16

BRAISED FEATHERBLADE
Thai salad, pomegranate & soy 10

FRITTO MISTO
boquerones, squid & aioli..... 10

DRESSED CRAB
chilli, shiso & squid ink tuile..... 16

PORK CHEEK
smoked chilli, celeriac & apple remoulade..... 12

GRILLED ASPARAGUS
poached egg & blue cheese mousse..... 10

MAINS

BUTTER CHICKEN
Bombay potato terrine, coconut & poppadom crumb24

ARDGAY VENISON
Jerusalem artichoke & Dauphiné potato28

MONKFISH & KING PRAWN
scallop & kombu XO, celeriac & nashi pear27

PERTSHIRE LAMB
miso aubergine & minted peas..... 27

LEMON SOLE
mussels, brown shrimp & Jersey Royals 28

RISOTTO
Spanish black truffle, old winchester & onion ash..... 20

FROM THE GRILL

Cooked simply over hot coals

Rib Eye (12oz)..... 34

Sirloin (12oz)..... 34

Fillet (8oz)..... 36

Côte De Boeuf (18oz)..... 42

Chateaubriand for 2 (18oz) 70

Sauces

béarnaise / peppercorn / wild garlic butter / blue cheese
2.50

ACCOMPANIMENT

mac 'n' cheese.....6

king prawns, tomato & garlic..... 8

seared scallops.....9

VEGETABLES & SALADS

broccoli, mushroom & oyster sauce.....6

crispy cauliflower, garlic, ginger & sesame 6

cucumber, tomato & chilli salad.....5

Caesar salad.....6

truffle mashed potato..... 5

thick cut chips.....5

fries.....5

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.