

“TO EAT” - EVERY DAY MENU

SNACKS

Marinated Kalamata Olives
Arancini Balls and Guacamole
Rosemary and Thyme Focaccia, caramelized onion butter
£2.50 each

STARTERS

DUO OF PORK

glazed pig's cheek, pork belly croquette, burnt apple purée, pickled mustard seed £8.50

TEMPURA BATTERED KING PRAWN

pickled mooli, wasabi, lime, avocado purée, cucumber £8.50

SLOW-COOKED SALMON

red cabbage purée, smoked herring roe, grapefruit, fennel £8.00

MAINS

TWICE COOKED LAMB SHOULDER

colcannon mash, roast shallot, confit tomato, tenderstem broccoli, lamb jus £16.00

PAN ROASTED EAST COAST COD FILLET

sweet potato, tandoori onions, Raita flavours £16.75

ROAST BREAST OF CORN-FED CHICKEN

confit leg ballotine, pomme purée, baby leeks, kale, chicken jus £14.95

FROM THE GRILL

10oz GRASSFED RIBEYE OF BEEF £24.50

10oz RAREBREED PORK TOMAHAWK CHOP £18.00

8oz GRASSFED FILLET OF BEEF £32.00

8oz BEEF BURGER £14.95

All served with house salad, onion rings and one of the following sides:

Choose Your Sides £3.50

triple cooked chips
shoestring fries
roasted new potato

Choose Your Sauce £2.50

green peppercorn
red wine
bearnaise

DESSERTS

VANILLA PANNA COTTA – *strawberry, tarragon, white chocolate* £6.50

STICKY TOFFEE PUDDING – *banana ice cream, candied walnut, butterscotch sauce* £6.50

SELECTION OF BRITISH CHEESES – *lavoche, quince purée, truffle honey, malt loaf* - £8.50

All prices are inclusive of VAT. Available Lunch and Dinner, excluding Sunday

Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements