

SNACKS

Marinated Kalamata Olives
Arancini Balls and Guacamole
Rosemary and Thyme Focaccia, caramelized Onion Butter
£2.50 each

STARTERS

BUTTERNUT SQUASH and SWEET POTATO SOUP £5.95
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
CHARRED MACKEREL
beetroot, cucumber, ponzu sauce £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 COLLAR 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

YUZU POSSET- meringue, raspberry, candied yuzu peel £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