



SNACKS

Rock oyster, cucumber pickle, dill	£4
Deep fried mushrooms, garlic mayo	£7.5
Bread & butter	£7
Crispy fried brie, basil pesto	£8

STARTERS

Steak tartar, confit egg yolk, beef dripping toast	£15
Twice baked Comte cheese souffle, creamed leeks, watercress	£11
Mushrooms on toast, aged parmesan, olive oil, balsamic	£10
Salmon & smoked haddock fishcake, tartare sauce	£9
Salt baked beets, feta, orange, candied walnuts	£10

MAINS

Dry aged Ribeye, triple cooked chips, roast tomato, peppercorn sauce	£35
Pan fried seabass, curry velouté, Galway mussels, black grape	£26
Wild halibut, prawn & green peppercorn sauce, scampi	£34
Pan roast chicken, broccoli, wild mushroom sauce, smoked bacon	£27
Roast venison, celeriac & pear puree, blackberry jus	£30

SIDES £5.5

Triple cooked chips / champ / broccoli, crispy chilli / duck fat roast carrots / fine beans, sauce bearnaise

PUDDING

Gypsy tart, milk ice-cream	£9
Passionfruit souffle, coconut ice-cream	£11
Buttermilk pannacotta, coffee ganache, tiramisu ice-cream	£9
Cheese, crackers, chutney	£12

Add a glass;

Palazzina Moscato D'Asti (£8)

Please inform staff of any dietary requirements or allergies as we cannot guarantee that any dish is free from allergens. Please note that a discretionary service charge of 10% will be added to your bill. All pricing is inclusive of VAT at 20%