



SNACKS

Rock oyster, pickled cucumber, dill	£4.5
Prawn toast, sesame, sriracha mayo	£8
Bread & butter	£7
Gordal olives, orange, oregano	£6

STARTERS

Steak tartare, burger sauce, shoestring fries, aged parmesan	£15
Scallop crudo 'tigers milk' dressing, charred mango, coriander	£13
Twice baked souffle 'suisse'	£12
Crab and celery root on toast, granny smith, rocket	£14
Burrata, fancy tomatoes, rose harissa	£11

MAINS

10oz sirloin steak, grilled tomato, koffman fries, peppercorn sauce	£34
Wild halibut, spinach, sauce américaine, crispy chilli	£28
Roast chicken breast, asparagus, pearl onions, dijon mustard & crème fraiche	£26
Grilled seabass, whipped potato, cherry tomato vinaigrette	£27
Salt baked celeriac, broccoli, basil & pistachio pesto	£23

SIDES £6

Koffman fries / garlic green beans / broccoli & chilli butter / champ

PUDDING

Passionfruit souffle, mango gelato	£12
Lemon brûlée tart, vanilla ice-cream	£9
Buttermilk pannacotta, rum caramelized pineapple, ginger cake	£10
Chocolate mousse, new season strawberries, hazelnut crumble, vanilla ice-cream	£10
Cheese, crackers, chutney	£13

Please inform staff of any dietary requirements or allergies as we cannot guarantee that any dish is free from allergens.

A discretionary service charge of 10% will be added to your bill.

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