



## SNACKS

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Rock oyster, scallion, pickled ginger, ponzu	£4
Short rib croquettes, horseradish	£8
Tomato & black olive foccacia	£7
Courgette fritti, harissa mayo	£8

## STARTERS

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Steak tartare, confit egg yolk, beef dripping toast	£15
Cured salmon, cucumber pickle, horseradish clotted cream, granny smith	£14
Twice baked souffle 'suisse'	£12
Smoked haddock & salmon fishcake, tartar sauce	£10
Celeriac soup, toasted hazelnut, buttery croutons, truffle oil	£9

## MAINS

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Seabass, romesco sauce, crispy langoustine scampi, garlic butter	£28
Pan roast chicken breast, white beans, wild mushroom sauce, winter truffle	£28
Barbary duck, braised puy lentils, sherry vinegar	£27
Spiced roast celeriac, curry butter, onion bhaji	£23
Beef fillet, braised short rib, burnt cauliflower puree, roast shallot	£39

## SIDES £6

Triple cooked chips / seasonal vegetables / champ

## PUDDING

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Steamed polenta cake, blood orange sorbet, crème anglaise	£9
Buttermilk pannacotta, poached Yorkshire rhubarb, nutty crumble	£9
Chocolate brownie, salted caramel ice-cream, chocolate shavings	£9
Cheese, crackers, chutney	£13
Raspberry souffle, raspberry ripple ice-cream	£12

### (Add a glass of 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%*