

Cyan

Restaurant & Bar

Nibbles

Toasted focaccia bread, selection of whipped butters
£5 | 372 kcal

Marinated mammoth olives (vg)
£5 | 65 kcal

Garlic flatbread, caramelised onion houmous (vg)
£5 | 411 kcal

Pork puffs, burnt apple purée
£4 | 98 kcal

Starters

Glazed pork belly, red cabbage sauerkraut, apple
£8.50 | 498 kcal

Lobster & macaroni cheese croquettes, bisque mayonnaise
£11 | 478 kcal

Celeriac, truffle & goats cheese soup (v)
£8.50 | 356 kcal

Tiger & king prawn cocktail, bloody Mary shot, endive, croute
£12.50 | 502 kcal

Crispy kale stems, sweet chilli (vg)
£8 | 332 kcal

Salmon pastrami, giant cous cous, mint, cucumber,
lime, fennel
£10 | 412 kcal

Vegan & Vegetarian

Ravioli, truffle, spinach, roasted vine tomato, baby
vegetables, pine nut pesto (v)
£16 | 512 kcal

Risotto, spiced butternut, beetroot, garlic salt crispy
leeks, onion crumbs (vg)
£16 | 498 kcal

Seafood & oysters

Oysters 6 or 12 - selection of sauces
£19 or £36 | 82 kcal or 164 kcal

Fruits de Mer (served hot or cold)
King prawns, dressed crab, mussels, cockles, oysters, bread & sauces
£ 48 | 816 kcal (add 1/2 lobster for £24)

From The Grill

Fish

All served whole with
lemon and watercress

Sea bass
£19 | 334 kcal

Lobster 1/2 or whole
£27 or £52 | 345 kcal or 662 kcal

Halibut on the bone
£34 | 280 kcal

Plaice
£16 | 298 kcal

Mackerel
£15 | 486 kcal

Add-ons

King prawns
£8 | 280 kcal

1/2 lobster
£27 | 345 kcal

Mussels
£4 | 172 kcal

Cockles
£4 | 80 kcal

Meat

All served with cherry vine
tomatoes and watercress

Maple glazed pork belly
£18 | 682 kcal

Chateaubriand (for 2)
£58 | 882 kcal

28-day aged ribeye
£25 | 785 kcal

Thyme roasted chicken (breast & leg)
£14 | 688 kcal

Herb crusted 3-bone rack of lamb
£24 | 588 kcal

Sides

Ale battered crispy onion rings £5 | 367 kcal (v)
Fries £5 | 365 kcal (vg)
Sweet potato fries £5 | 401 kcal (vg)
Grand salad £5 | 132 kcal (vg)
Cream potatoes £5 | 132 kcal (vg)
French beans, butter, bacon, shallots £5 | 261 kcal
Macaroni & cheese, crispy onions £5 | 402 kcal (v)

Sauces

Barbecue £4 | 110 kcal (v) Peppercorn £4 | 133 kcal
Hollandaise £4 | 227 kcal (v) Red wine jus £4 | 155 kcal
Garlic butter £4 | 95 kcal (v) Chimichurri £4 | 167 kcal (vg)
Mushroom cream sauce £4 | 152 kcal

Chef's Classics | Meats

Venison loin, sweet potato terrine, parsnip purée, wild
mushrooms, juniper & redcurrant
£29 | 704 kcal

Duck breast, roasted cauliflower and purée, spiced
spinach, apple, blackberry jus
£25 | 867 kcal

28-day aged beef fillet, salt baked celeriac, confit
salsify, king oyster mushroom, madeira jus
£37 | 768 kcal

Chef's Classics | Fish

Classic fish pie, buttered cabbage, bisque fish cream
£18 | 867 kcal

Seafood risotto, white wine, garlic, dill, lime
£16 | 598 kcal

Lobster & salmon burger, Marie Rose sauce, fries, slaw
(add streaky bacon for £2)
£22 | 771 kcal

Desserts

Salted caramel chocolate tart, yoghurt gelato, cherry purée (v)
£9 | 798 kcal

Satsuma cheesecake, ginger sponge, bitter
chocolate, almond (v)
£8 | 698 kcal

Lemon meringue mess, raspberry ripple gelato (v)
£8 | 710 kcal

Pear tatin, apple sorbet, blackberries, sauce (vg)
£8.50 | 532 kcal

Four cheeses with quince, biscuits, chutney, grapes (v)
£14 | 763 kcal

Selection of gelato (v) & sorbets (vg)
£6 | 270 kcal

(v) vegetarian | (vg) - vegan

If you require allergen information or have questions about allergens, please ask your server. A discretionary 12.5% service charge will be added to your bill and shared between our team. Adults need around 2000 kcal a day.