



Starters

Soup of the day, Sour Dough 8.5

Duck Gyoza, Hoi Sin Sauce 9

Peppered Chicken Liver & Foie Gras Pate, Red Onion Jam, Toasted Brioche 10

Wagyu Beef Carpaccio, Pickled Beetroot, Goats Cheese Mousse, Rocket Salad 18

Sesame Tempura Shrimp, Sesame & Soy Dip, Garlic Cress 14

Pea, Mint & Barrel Aged Feta Tart, Yoghurt & Mint Dressing 12

Main Course

28 Day Aged Fillet Steak, Skinny Fries, Grilled Mushrooms, Rocket & Tomato Salad
32.50

Aged Sirloin Steak, Skinny Fries, Grilled Mushrooms, Rocket & Tomato Salad 28.50

Duroc Pork Chop, Skinny Fries, Grilled Mushrooms, Rocket & Tomato Salad 26.00

Please choose Sauce from Below

Brandy & Peppercorn Sauce or Red Wine Jus 3.50

Magret Duck Breast, Fondant Potato, Sauerkraut, Roast Carrot, Star Anise Jus 28

Slow Roast Belly Pork, Mustard Mash, Crushed Celeriac & Pancetta, Cider Sauce 24

Roast Tomato Risotto, Aged Parmesan, Asparagus 19.50

Seabass Fillet, Potato Gnocchi, Tender stem, Black Olive Tapenade, Red Pepper
Essence 24

Salmon Fillet, Caramelized Cauliflower, Tender stem, Prawn & Lobster Bisque 24



To Finish

Vanilla Crème Brule, Lemon Shortbread, Banana & Passion Fruit Sorbet 9.5

Passion Fruit Curd Tart, Peach & Maracuja Yoghurt, Mango Sorbet 10

Raspebrry & Apple Crumble, Vanilla Ice Cream 9

Sticky Toffee Pudding, Salted Caramel Sauce, Caramel Ice Cream 9

Artisan Cheese Board, Quince, Homemade Chutney, Apple, Celery, Grapes, Crackers

22

Selection of Ice Creams & Sorbets 7.5