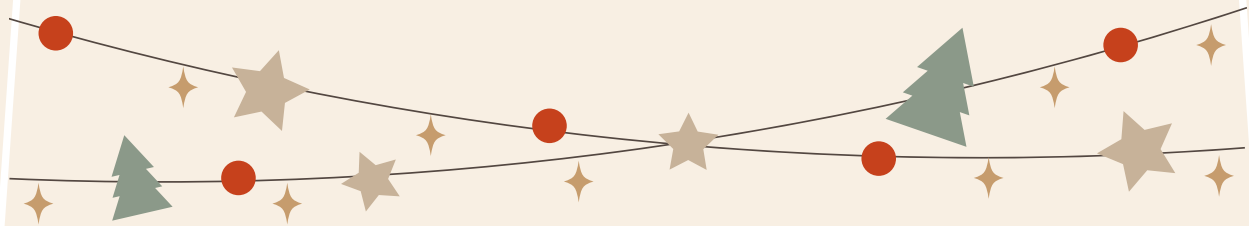


DINNER

WEDNESDAY TO SATURDAY 5 - 9



STARTERS

Warm Breadbasket V 8
With Salted Butter & Aioli Dip

Roast Plum Tomato & Basil Soup V 9
Homemade Baked Bread & Salted Butter

Scottish Salmon Gravlax GF 12
Beetroot Tartar, Dill Crème Fraiche, Marsh Samphire

Duck Liver Parfait GF* 10
Blackberry & Cashew Ketchup, Lemon & Olive Focaccia

Barbeque King Oyster Mushroom V 11
Blue Cheese Crumble, Cherry Vinegar Dressing

Scallops & George Stafford Black Pudding 14
Apple Relish, Cider Dressing

Five Spiced Hummus & Caramelised Figs VG 10
Grilled Flatbread & Szechuan Paprika Oil

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES.

(GF) GLUTEN FREE. (GF*) GLUTEN FREE OPTION. (V) VEGETARIAN. (V*) VEGETARIAN OPTION.
(VG) VEGAN. (VG*) VEGAN OPTION

MAINS

Turkey Ballotine With Chestnut & Rocket GF 22
Pancetta & Cranberry Meatloaf, Cider Potato Fondant, Buttered Kale

Honey & Szechuan Confit Pork Belly GF 24
Puffed Pork Scratching, Sage & Onion Potato Cake, Bok Choi & Port Sauce

Tandoori Spiced Cod Loin GF 26
Patatas Bravas, Celeriac Bhaji, Tzatziki & Smoked Paprika Oil

Fennel Nut Loaf VG 21
Lime & Garlic Smashed Aubergine, Almond Tenderstem Broccoli

Squash & Five Spiced Risotto GF/V/VG* 19
Spring Onion, Kale, Chives & Roasted Squash

22oz Chateaubriand Steak Frites For Two To Share GF*
39 per person
Peppercorn Sauce, Parmesan & Roasted Garlic Fries With Seasonal Greens

Himalayan Salt 30-day DRY-AGED Steaks GF
8oz Fillet 38, 10oz Ribeye 32 10oz Sirloin 30, 8oz Rump 28

With Triple-Cooked Chips, Herby Mushroom & Roasted Tomato

Sauces: Peppercorn, Diane, Blue Cheese, Roasted Garlic Butter, Madeira Jus 4

SIDES

Triple Cooked Chips 4.50

Skinny Fries 4

Truffle & Parmesan Fries 4.50

Sweet Potato Fries 4

Halloumi Fries With Hot Honey 6

Maple Glazed Pigs In Blankets 5

Seasonal Buttered Greens 4.50

Bubble & Squeak 5

Cauliflower & Camembert Gratin 4.50

Beef Dripping Roast Potatoes 4.50

Honey & Rosemary Roasted Carrots & Parsnips 5.00