



## *Menu*

### *To Nibble On*

#### **Sourdough Bread Selection**

white, beetroot & chia seed with Arbequina extra virgin olive oil and aged balsamic vinegar £4

#### **Marinated Pitted Gordal Olives**

£4

### *Starters*

#### **\* Pumpkin Potage**

kefir and puffed curried wild rice £8 (GF)

#### **Cheese & Onion Pie**

confit onion, Applewood cheddar, soubise and pickles £11 (V)

#### **Cured Sea Trout**

caramel, buttermilk, chervil oil and caviar £12 (GF)

#### **Seafood Hotpot**

Cullen skink, prawns, mussels and smoked haddock £13 (GF)

#### **\* Roasted Beets**

whipped goat's curd, fig, pickled walnuts and pain d'épices £8 (V)

#### **\* Smoked Ham Hock & Chicken Terrine**

remoulade, black garlic, parsley and crostini £8

### *Mains*

#### **Barbary Duck Breast**

compressed duck Parmentier, herb velouté, crispy skin and scallions £28 (GF)

#### **Beef Fillet Wellington**

spinach, truffle purée and a red wine jus £34

GF - GLUTEN FREE | V - VEGETARIAN | Ve - VEGAN



## *Mains*

**\* Pan Seared Free Range Chicken Suprême**  
forest mushrooms, gnocchi, tarragon and jus £20

**Wild Stone Bass Suprême**  
petit pois, lettuce, lardons, wild mushrooms and wilted cavolo nero £22 (GF)

**\* Whole Channel Caught Grilled Plaice**  
lemon & caper butter and Jersey new potatoes £20 (GF)

**\* Roasted Cauliflower Miznon**  
pomegranate, coriander, tahini and heirloom panzanella £20 (Ve)

**\* Baked Aubergine Parmigiana Reggiano**  
spinach salad and garlic rubbed sourdough £20 (V)

## *Sides* £5 each

Grilled gem Caesar

Mac & cheese with pangratta

Seasonal greens (GF)

Fine green beans, shallots & almonds (GF)

Beef dripping French fries

French fries

**\*Indicated items which form part of your dinner inclusive rate of £35.00. Should you wish to choose other dishes than the ones prefixed, a supplement of the price difference will be charged. Please note that a discretionary 12.5% service charge will be added to the bill. Should you wish not to pay this, please let your server know. We cannot guarantee that any dishes are free from nut traces. This menu does not list all the ingredients used, please let us know prior to ordering if you have any specific allergies or requirements. Fish and poultry dishes may contain bones. This menu is subject to availability. We accept all major debit and credit cards.**

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## *Dessert Menu*

### **Baked Alaska**

£11

### **\*Honey Parfait**

granola & pollen kefir £7

### **\*Rhubarb Fool**

popcorn & honeycomb £7

### **\*A Selection of Ice Creams & Sorbets £7**

### **Cheeses served with Chutney and Artisan Biscuits**

£4.50 per slice

Please ask your server for our  
seasonal selection

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