



Menu

To Nibble On

Sourdough Bread Selection

with Arbequina extra virgin olive oil and aged balsamic vinegar £4

Marinated Pitted Gordal Olives

£4

Starters

*** Pumpkin Soup**

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)

Lobster Bisque Soup

saffron aioli, croutons & gruyere cheese £10

*** 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

Market Fish of the day
potato and herb tian, haricot vert and tomato & cumin £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)

*** Beetroot Wellington**
chive & potato tian, tender stem broccoli, haricot vert and tomato & cumin jus
£20 (VG)

Sides £5 each

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

*** Treacle Tart**
clotted cream £7

Sticky Toffee Pudding
vanilla ice cream £8

*** Rhubarb Fool**
popcorn & honeycomb £7

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

Cheese Selection
chutney & artisan biscuits £13

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