



A LA CARTE MENU

(available Monday - Saturday lunch & dinner)

SCOTCH EGG 5.00
Mustard mayonnaise

STARTER

PEA & HAM SOUP 9.00

ROAST SCALLOPS 16.00
Black pudding and curried cauliflower

COD BRANDADE 9.50
Smoked cod roe, pickled lemon and borage

DUCK & GUINEAFOWL 'EN CROUTE' 12.00
Pistachio, prune and celeriac remoulade*

MUSHROOM PARFAIT 10.50
Pickled mushrooms, wild rice and butter milk loaf (v)

LAPSANG SOUCHONG TEA-SMOKED SALMON 9.50
Sour cream butter and soda bread

MAIN COURSE

10OZ HEREFORD RIBEYE 38.00
Steak sauce and triple cooked chips

ROAST COD 28.00
Crushed Jerusalem artichokes, cider butter sauce

ROAST STONE BASS 27.00
Ragout of celeriac, watercress and red wine sauce

ROAST NORFOLK BLACK TURKEY 28.00
Chestnut and prune stuffing with seasonal vegetables

BEEF A LA MODE 33.00
Braised Ox cheek, black truffle, oyster leaf and champ mash

GOATS CHEESE ROYALE 20.00
Cevennes onion, roasted pumpkin, violet artichokes and butternut squash velouté (v)

SIDES

SPICED RED CABBAGE* 3.75 | TRIPLE COOKED CHIPS 6.00 | SEASONAL WINTER VEGETABLES 5.50

DESSERT

TREACLE TART 8.00
Milk ice cream (v)

PEACH MELBA* (v) 9.50

PUMPKIN & ORANGE CRUMBLE 8.50
Vanilla ice cream*

QUAKING PUDDING 9.50
Cinnamon, nutmeg and compressed apple (v)

CHOCOLATE & CLEMENTINE YULE LOG 10.00
Marmalade ice cream*

A SELECTION OF THREE BRITISH CHEESES 13.00
Pear chutney and brown bread crackers with sour cherry and pecan bread*

(v) Vegetarian *These dishes contain nuts.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.

Dishes are subject to change during menu transition period. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.