



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 fennel salad

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 39.50
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

OXTAIL & KIDNEY PUDDING 25.00

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 | BAY BUTTERED CARROTS 5.00 | TRIPLE COOKED CHIPS 6.00

DESSERT

CHERRY BAKEWELL 9.50
Yoghurt ice cream* (v)

PUMPKIN & ORANGE CRUMBLE 8.50
Vanilla ice cream*

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

RHUBARB TRIFLE* 8.50
Green tea, saffron custard and hazelnut praline*

WARM CHOCOLATE PUDDING 10.50 (15 min.)
Orange, chocolate soil and vanilla ice cream (v)

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.