



A LA CARTE MENU

(available Monday - Sunday lunch & Monday - Saturday dinner)

SCOTCH EGG 5.00
Mustard mayonnaise

STARTER

PEA & HAM SOUP 9.00

ROAST SCALLOPS 16.00
Black pudding and curried cauliflower

SMOKED CHICKEN LIVER PARFAIT 9.50
Sour cherry, nasturtium and crispy shallots

WILD MUSHROOMS ON TOAST 11.00
Caper berries, pickled walnuts and pistachios* (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

OXTAIL & KIDNEY PUDDING 25.00

ROAST STONE BASS 30.00
Mussel and saffron broth with pickled vegetables

ROAST CHICKEN 27.00
Leeks, smoked almonds and spiced celeriac puree*

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
MASHED POTATOES 5.00

DESSERT

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*

CHOCOLATE FOOL 8.95
Cardamom, chocolate, cocoa nibs and blood orange sorbet (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.