



A LA CARTE MENU

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

SCOTCH EGG 5.00
Mustard mayonnaise

STARTER

PEA & HAM SOUP 9.00

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

SEARED SCALLOP 19.55
Artichoke, hazelnuts and smoked bacon velouté*

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

CHICKEN & CELERIAC 27.00
Spiced celeriac, leeks and smoked almonds*

ROAST COD 30.00
Mussel and saffron broth with pickled vegetables

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

DOUGHNUTS 9.50
Vanilla cream, hazelnut and citrus*

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

RHUBARB TRIFLE* 9.00
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. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.