



A LA CARTE MENU

(a three course set lunch menu and a five course tasting menu are also available on Sunday)

SCOTCH EGG 5.00
Mustard mayonnaise

STARTER

EARL GREY TEA-SMOKED SALMON 9.50
Sour cream butter and soda bread

VENISON CARPACCIO 15.00
Horseradish, turnips, shallots and caper dressing

PORK LOIN TERRINE 8.75
Juniper and Szechaun spice, pistachios, piccalilli*

MUSHROOM PARFAIT 10.75
Pickled mushrooms, wild rice and butter milk loaf (v)

CHESTNUT VELOUTÉ 9.50
Powdered duck, pickled orange, hazelnuts, smoked chestnuts*

MAIN COURSE

10OZ HEREFORD RIBEYE 42.00
Steak sauce and triple cooked chips

ROAST COD 26.00
Kale, confit fennel, cider butter sauce

OXTAIL & KIDNEY PUDDING 27.00

GOATS CHEESE ROYALE 22.00
Cevennes onion, butternut squash velouté* (v)

ROAST STONE BASS 32.00
Ragout of celeriac, watercress and red wine sauce

ROAST NORFOLK BLACK TURKEY 29.00
Chestnut and prune stuffing, pigs in blankets, spiced red cabbage*

ROAST SIRLOIN OF DRY AGED ABERDEEN ANGUS 32.50
Yorkshire pudding, horseradish cream, roast potatoes and vegetables

BEEF A LA MODE 35.00
Ox tongue, black truffle, parsnip cannon, pickled onions and mushrooms

SIDES

SPINACH SALAD* (v) 4.95 | TRIPLE COOKED CHIPS 6.00 | SPICED RED CABBAGE* (v) 4.00
GREEN BEANS & SMOKED ALMONDS* (v) 5.50 | SEASONAL WINTER VEGETABLES (v) 5.00

DESSERT

CHOCOLATE WINE 9.50
Millionaire shortbread* (v)

CHERRY BAKEWELL TART 8.95
Yoghurt ice cream* (v)

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

MULLED APPLE TRIFLE 8.95
Caramel braised apples, florentine, spiced custard*

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.