



à la carté menu

STARTERS

Salt Baked Celeriac & Apple Soup £8.50

smoked hazelnut, celeriac crisps

Scallop's Ceviche £12

pink grapefruit, salted popcorn

Smoked Salmon £12

shallots, capers, quail's eggs, soda bread

Beef Carpaccio £10

ox cheek croquette, black garlic, pickled onion, chive oil

Burrata £9

heritage beetroot, pickled walnuts, lamb's lettuce

Caramelised Figs £9

honeycomb, blue cheese dressing

MAINS

300g Rib-Eye Steak £34.00

caramelised shallots, creamed celeriac

Pan Roast Chicken £20.00

English peas, baby gem, bacon, roasting juices

Stone Bass £20.00

spinach & samphire

Slow Roasted Pork Belly £20

apple puree, sprouting broccoli

Duck Breast with Chicory £22

blackberry jus, herb crumb

Roasted Pumpkin Risotto £16

sage brown butter

SIDES

Triple Cooked Chips £5.00

Sautéed Spinach £4.50

Heritage Tomato Salad, Basil, Smoked Salt £4.50

Baby Gem Salad £4.00

Dijon & herb dressing

Please advise our waiters if you have any allergies or require information on ingredients used in our dishes.
All of prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill.



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DESSERTS

Hot Chocolate Fondant £7.50

milk ice-cream, honeycomb

Berry Pavlova £7.50

clotted cream

Fruit Plate & Blackberry Jelly £7.50

passion fruit sorbet

Lemon Posset £7.50

earl grey soaked prunes, ginger snaps

Selection of British Cheese £12

seeded crackers, quince chutney

Caramelised Pear £7.50

hazelnut ice-cream, brandy snaps, pear puree

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