



UPSTAIRS AT THE FOOTMAN

Sourdough, parsley & garlic butter 5

TO START

Chilled pea soup, quails' egg, ham hock, celeriac 7

Citrus cured salmon, horseradish, pickled beetroot 10

Bresaola, pickled shimeji mushrooms, shallot, tomato, truffle 12

Argentinian tiger prawns, grapefruit & fennel, broad beans, tarragon potato salad 14

Smoked chicken & leek terrine, grape & elderflower chutney, sourdough 9

Burrata, white peach, hay smoked tomatoes, candied chilli 12

MAINS

Herb gnocchi, courgette & basil puree, Dorstone goats' cheese 16

Lemon sole, brown shrimp & almond beurre noisette, new potatoes, green beans 27

Gloucester Old Spot pork chop, black pudding, apricot, baby gem, cider jus 20

Stone bass, lobster momo & bisque, bok choy 27

Rump of lamb, Jersey royals, carrot puree, hispi cabbage, anchovy & black olive crumb 26

Rib eye 31 • Fillet 37

*Mature grass fed beef served with roast shallot, hand cut chips,
garlic & herb butter, watercress*

SIDES

Charred corn, peas, tomato 5 • Baby gem, Caesar dressing, anchovy 4

Triple cooked chips 4 • New season potatoes, mint 5