

Menu

Nibbles

Smoked almonds 5
Bread, olives 5.5

Starters

Smoked salmon, wakame and crème fraîche 9
Fennel braised pork belly, apple puree, Asian slaw 8.5
Chicken and herb terrine, chutney, croute 8
Grilled asparagus, smoked hollandaise (v, gf) 8
Roasted Mediterranean mille feuille, basil oil (ve) 7.5

Mains

Pan seared chicken, caramelised cauliflower puree, broccolini, truffle jus (gf) 18.5
Roast lamb rump, goats cheese & cannelloni beans, cavolo nero (gf) 23
Catch of the day, crushed potatoes, spring greens, dill, lemon & caper butter (gf) 19.5
Squash, mushroom and spinach pithivier, bean cassoulet, salsa verde (v, ve) 18
Sweet pea, lemon risotto, parmesan (v) 18

From the Grill

8oz Aged Sirloin (gf) 24.5

8oz Aged Ribeye (gf) 28.5

served with pomme puree, cherry vine tomato, tender broccoli
A choice of any one sauce
Bearnaise / Peppercorn sauce /Rosemary & garlic butter/ Red wine jus

Sides

Chips 5
Side salad 5
Tender broccoli 5
Pomme puree 5
Parmesan & Truffle chips 7

Sauces - Bearnaise / Peppercorn sauce /Rosemary & garlic butter/ Red wine jus 2.5

Allergen Disclaimer

Whilst we take the utmost care, our kitchen is not an allergen-free environment; therefore, we cannot guarantee the absence of allergens. Guests with food allergies or intolerances are kindly requested to inform a member of staff prior to ordering.