

Starters

Wood Pigeon, Toasted Chestnuts, Pickled Wild Mushroom, Madeira Jus	9.5
Goats Cheese & Rainbow Beetroot Red Velvet, Fig & Green Chilli Jam (v)	9
Pan Seared Scallops, Spinach & Port Emulsion, Chorizo & Shallot Relish	10
Smoked Monk Fish Tails, Rainbow Pepper Tartare, Prawn Crisps, Garlic Oil	9
Steamed Winter Vegetables, Asparagus Tips, Vegetable Broth (vegan)	8
Oven Roasted Pork Tenderloin, Bacon Lardons, Potato & Black Truffle Emulsion, Truffle Shavings	10

Main Plates

Wild Rabbit Roulade, Crispy Chicken Skin, Leek, Smoked Garlic Puree, Toasted Hazelnuts, Dark Chocolate & Chilli Reduction	24
Beetroot, Sweet Potato & Stilton Wellington, Leek & Potato Puree (v)	21
Soul Bowl – Roasted Root Vegetables, Toasted Almonds, Charred Chilli & Confit Tomato (vegan)	20
Pan Fried Duck Breast, Cauliflower Puree, Glazed Carrot & Baby Aubergine, Charred Bok Choy	28
Fillet Steak & Langoustine Surf & Turf, Asparagus, Saffron Pomme Puree, Port Jus	32
Pan Fried Sea Bass Fillet, Crushed New Potato, Crispy Tobacco Onions, Lemon Beurre Blanc	25

Side Dishes 4

Caramelised Root Veg | Chargrilled Asparagus |
Chunky Chips | Crushed New Potatoes | Spinach & Shallots



A LA CARTE MENU

20% VAT included. A discretionary service charge of 12.5% will be added to your final bill. Dishes may contain nuts and other allergens. Please inform your server if you have an allergy. Menu subject to availability & seasonal changes.