

Starters

Wood Pigeon, Toasted Chestnuts, Pickled Wild Mushroom, Madeira Jus	9
Smoked Haddock Chowder, Bacon Crisps	8
Goats Cheese & Rainbow Beetroot Red Velvet, Fig & Green Chilli Jam (v)	8.5
Terrine de Canard, Gooseberry Jam	9
Citrus Marinated Prawns, Fresh Red Chilli, Mango Salsa, Avruga Caviar	8.5
Steamed Winter Vegetables, Asparagus Tips, Vegetable Broth (vegan)	8



Main Plates

8oz Aberdeen Angus Rib-Eye, Chunky Chips, Peppercorn Sauce	25
Pan Fried Sea Bass Fillet, Crushed New Potato, Crispy Tobacco Onions, Lemon Beurre Blanc	25
Wild Rabbit Roulade, Crispy Chicken Skin, Leek, Smoked Garlic Puree, Toasted Hazelnuts, Dark Chocolate & Chilli Reduction	23
Beetroot, Sweet Potato & Stilton Wellington, Leek & Potato Puree (v)	20
Soul Bowl – Roasted Root Vegetables, Toasted Almonds, Charred Chilli & Confit Tomato (vegan)	20
Chicken Breast Supreme, Spinach Emulsion, Sweet Potato Mash, Tarragon Sauce	22
Roasted Pork Belly, Spring Onion Mash, Caramelised Rainbow Peppers, Balsamic & Honey Reduction	22

LUNCH 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 Change