

Starters

Rabbit Roulade, Beetroot Butter, Gooseberry Jam, Crostini	9.5
Beef Fillet Fritters, Spiced Octopus, Sesame Seeds, Wasabi Mayo	10
Pan Seared Scallops, Celeriac Puree, Smoked Bacon Crumb, Lemon Glaze	11
Vodka Cured Salmon, Pickled Beetroot Tartare, Fresh Horseradish	9.5
Sweet Potato & Butternut Terrine, Pea, Coriander Oil (vegan)	8.5
Baked Goats Cheese Tart, Beetroot, Fig, Sweet Peppers (v)	9

Main Plates

Lamb Tornado, Plumb, Rainbow Chard, Parsnip Puree, Red Wine Jus	29
Spinach & Ricotta Ravioli, Parmesan, Fresh Black Truffle, Egg Yolk (v)	21
Roasted Veg Brunoise – Carrot, Swede, Turnip, Rosemary (vegan)	20
Pan Fried Duck Breast, Spring Onion Mash, Glazed Carrot, Port Jus	24
Fillet Steak. Truffle Pomme Puree, Wild Mushroom, Blue Cheese Sauce	32
Hake Fillet, Chorizo, Sautéed Potato, Lemon Beurre Noisette	26
Partridge Supreme, Garlic Mash, Black Cherry Jus	27

Side Dishes 5

Mixed Garden Greens | Roasted Root Veg |
Chunky Chips | Crushed New Potatoes | Kale & Rainbow Chard



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.