

### *Starters*

Chicken Liver Parfait, Plum Jam, Crostini	9.5
Butternut Soup, Feta Cheese, Spring Onion	8.5
Rabbit Roulade, Beetroot Butter, Gooseberry Jam, Crostini	9.5
Baked Goats Cheese Tart, Beetroot, Fig, Sweet Peppers (v)	9
Fish Cake, Thai Spices, Crispy Skin, Fresh Sweet Chilli	9.5
Sweet Potato & Butternut Terrine, Pea, Coriander Oil (vegan)	8.5

### *Main Plates*

Aberdeen Angus Rib-Eye, Truffle Pomme Puree, Peppercorn Sauce	29
Hake Fillet, Chorizo, Sautéed Potato, Lemon Beurre Noisette	25
Spinach & Ricotta Ravioli, Parmesan, Fresh Black Truffle, Egg Yolk (v)	20
Roasted Veg Brunoise – Carrot, Swede, Turnip, Rosemary (vegan)	18
Chicken Supreme, Spinach, New Potatoes, Wild Mushroom, Tarragon Sauce	22
Roasted Pork Belly, Braised Octopus, Spring Onion Mash, Kale, Cider Jus	27

### Side Dishes 5

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



### *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