



TO START

Freshly baked Aga bread, olive oil and balsamic vinegar and fresh pesto	£3.50
A bowl of olives	£2.95
Soup of the day, served with homemade bread	£4.95
Chicken liver parfait with wild mushroom brioche, red onion chutney	£7.50
Smoked haddock kedgeree, with crispy hens egg	£7.50
Ox cheek and red pepper ragout, parmesan crisp	£7.50
Scallops with cauliflower puree, broccoli, smoked almonds with black pudding crumb	£9.50
Homemade flatbread, with celeriac, figs, watercress, red currant and golden sultana syrup	£6.50

Please note:

FOOD ALLERGIES AND INTOLERANCES: Before ordering, please speak to our staff about your requirements. Please mention all food allergies to your server.

Gluten free bread is available upon request

All our dishes are freshly prepared to order, so there may be a short wait during busy periods

A discretionary service charge of 12.5% will be added to parties of 8 or more



MAIN COURSE

Chicken Supreme, sauté potatoes, wild mushroom and tarragon sauce, bacon crumb and broccoli	£15.95
Slow cooked beef featherblade, parsnip puree, horseradish mashed potato, savoy cabbage, carrots, parsnip crisp and a rich stout jus	£16.95
Lemon sole, with a cucumber and pea salsa, potato cake, lemon and capers	£17.95
Grey mullet, smoked mashed potato, parsley sauce and braised leeks	£15.95
Sweet potato and carrot rosti. Served with roasted pepper stack, grilled romanescas, cucumber pickle	£12.95
Golden nugget squash, stuffed chestnut with smoked provolone, butternut squash puree and chard	£13.95

SIDES

	FROM
Potatoes – Please speak to your server about today's potatoes	£2.50
Seasonal vegetables – please ask your server about today's vegetables	£2.50

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PUDDING

Orange tart, with chocolate ice cream	£6.50
Hazelnut cake, with hazelnut mousse and chocolate sauce	£6.50
Pear and chocolate tiramisu	£6.50
Rosemary and pistachio crème brûlée	£6.50
Sweet beetroot and raspberry mille feuille	£6.50
Homemade sorbets and ice cream. Please ask your server about flavours	£1.50 (per scoop)
Cheeseboard. Please ask your server what cheese we have today	£8.50/16.95

COFFEE AND TEA

• Espresso	£2.30
• Americano	£2.40
• Cappuccino	£2.70
• Latte	£2.70
• Double espresso	£2.95
• Double Americano	£2.95
• Double cappuccino	£3.20
• Double latte	£3.20
• Decaffeinated coffee	£2.50
• Tea (English breakfast, earl grey, peppermint, green, darjeeling, camomile)	£1.85

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