

A LA CARTE

FOR THE TABLE

Soda bread with whipped butter
£3.50

Focaccia with rapeseed oil and
blackberry vinegar
£3.50

Croissant buns with 'nduja honey
£3.50

STARTERS

Roasted cauliflower soup with cardamom cured egg yolk, coconut yoghurt and coriander £11.50

Scallops with a potato, pancetta and smoked roe chowder £13.00

Trout pastrami with mustard gherkins, celeriac purée and soda farl £12.50

Pigeon with lovage, turnips and pearl barley, boudin noir and confit pigeon leg risotto £12.50

Pork belly with burnt apple, XO sauce onions, crispy pig skin and fresh red apple £12.00

Barbequed salsify with tamarind and date purée, yoghurt and sumac, rye bread crumb and beer vinegar £12.00

MAIN COURSES

Beef fillet with roasted garlic rosti, roasted Jerusalem artichoke purée, and a roasted bone marrow and shallot salad £45.00

Poached turkey breast and crispy confit leg with cranberry and chestnuts, turkey crumb, roast carrot, roast potatoes, and a truffle and toast purée £28.50

Barbequed plaice on the bone with potato and turnip pommes Anna, roasted kohlrabi purée and yeast glazed cauliflower £28.00

Jerusalem artichoke tart with stilton and chive crème fraîche, pickled shimeji mushroom and dried tomato (V) £22.00

Squash ravioli with roasted hazelnut and pumpkin seed granola (V) £21.00

Pan roasted cod with ancho dust, chorizo white bean stew, and a crayfish and sweetcorn dressing £29.00

(N) Contains nuts (V) Vegetarian (DF) Dairy free
For those with specific allergens that would like to know more about the dishes on our menus,
please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

A LA CARTE

JOSPER GRILL

All dishes in this section have been sourced from our local, award-winning butchers, A Turner & Sons

320g Sirloin steak with triple cooked chips and roasted onion squash	£36.00
320g Ribeye steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar	£38.00
Spatchcock gochujang poussin with triple cooked chips and roasted onion squash	£28.00
To share - 900g T-bone steak with triple cooked chips, roasted onion squash, Josper-roasted peppers, chipotle chimichurri and black garlic mayonnaise	£75.00
Sauces Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise / Roast potato mayonnaise	£2.00
Steak rubs Cardamom & coffee / Dried shiitake & brown sugar / Chipotle & garlic	£1.00

SIDES

Miso and maple roasted brussels sprouts	£5.50
Roasted hispi cabbage with dukkah and honey harissa dressing	£5.50
Mash potato with bacon gravy and crispy onion	£5.50
Roasted carrot with crispy sage and pancetta crumb	£5.50

DESSERTS

Gingerbread soufflé with milk ice cream and pain d'épices crumb	£12.00
Milk chocolate and caramel mousse with pecans and chestnut ice cream	£12.00
Mascarpone mousse with coffee insert, marsala-soaked sponge and dulce de leche	£11.50
Black forest gateaux with bourbon and vanilla cream, brandy-soaked cherries, cocoa nib tuille and cherry sorbet	£12.50

CHEESE

Selection of cheeses with sourdough crackers and apple ketchup	£14.00
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TO FINISH

Viennetta affogato
£6.50

Cornet with whipped ganache
£3.50

Hand cast chocolates
£3.00

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