

A LA CARTE

FOR THE TABLE

Soda bread with whipped
bacon butter
£3.50

Croissant bun with cheddar
and roasted garlic (V)
£3.50

Potato and rosemary focaccia with
rapeseed oil and maple vinegar (V)
£3.50

STARTERS

Roasted cauliflower soup with cardamom-cured egg yolk, coconut and coriander (V)	£12.00
Scallops with a potato, pancetta and smoked roe chowder	£14.50
Trout pastrami with mustard gherkins, celeriac purée and soda farl	£13.50
Braised pig cheek with pancetta lentils, chervil and crème fraîche	£13.50
Smoked chicken and duck terrine with sorrel pesto, orange gel and frisée	£13.00
Onion and beer tart with lager braised onions, maple roasted baby onions, garlic espuma, and an onion seed, cheddar and sourdough crumb (V)	£12.50

MAIN COURSES

Pan roasted chicken breast with tarragon confit, chicken wing, king oyster mushroom, barbecued enoki, Cavolo Nero, and leek mayonnaise	£29.00
Beef fillet with roasted garlic rosti, roasted Jerusalem artichoke purée, and roasted bone marrow and shallot salad	£46.00
Pan roasted cod with ancho dust, chorizo white bean stew, and a crayfish and sweetcorn dressing	£30.00
Jerusalem artichoke tart with blue cheese, chive crème fraîche, pickled shimeji mushroom and semi-dried tomato (V)	£23.00
Vegan flank steak with roasted Jerusalem artichoke purée and roasted garlic rosti (VG)	£32.00
Pan seared stone bass with mushroom gnocchi, sautéed wild mushrooms, sea vegetables and a smoked mussel velouté	£31.00
Wild mushroom ravioli with dill seed granola and tarragon (V)	£22.00

(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.

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 bone marrow with shallots and chive	£39.00
320g Ribeye steak with triple cooked chips and roasted bone marrow with shallots and chive	£40.00
Spatchcock gochujang poussin with triple cooked chips and roasted bone marrow with shallots and chive	£32.00
To share - 900g T-bone steak with triple cooked chips, roasted bone marrow with shallots and chive, Josper-roasted peppers, chipotle chimichurri and black garlic mayonnaise	£80.00
Sauces Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise	£2.00
Steak rubs Cardamom & coffee / Dried shiitake & brown sugar / Chipotle & garlic	£1.00

SIDES

Miso-tossed green beans (V)	£5.50
Barbecued hispi cabbage with curry butter, mustard seeds, cherry tomatoes and crispy onion (V)	£5.50
Mashed potato with bacon gravy and crispy onions	£5.50
Roasted carrot with black peppercorn, honey and ricotta (V)	£5.50

DESSERTS & CHEESE

Banana soufflé with vanilla and rum diplomat cream and rum caramel (V)	£12.50
Blood orange panna cotta with honey and Greek yogurt mousse, Italian almond biscuit and blood orange sorbet (N)	£12.50
Coffee baked Alaska with milk ice cream, chocolate and almond sponge, coffee parfait and torched Italian meringue (N) (V)	£13.00
Rhubarb and custard with a custard biscuit and candied rhubarb (V)	£12.50
Selection of cheeses with thyme crackers and apple ketchup	£14.00

TO FINISH

Viennetta affogato
£6.50

Cornet with whipped ganache
£3.50

Hand cast chocolates
£3.00

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