

# To Start

Smoked Mackerel & Leek Crumpet  
Lemon, Soft Poached Egg, Chives £8

Confit Duck Scotch Egg  
Plum Sauce, Pickles, Puffed Rice, Coriander £8

Seared Scallops [gfo]  
Wasabi Pea Purée, Mooli, Sesame & Soy Vinaigrette £14

Cornish Crab Cakes  
Sriracha Tartare Sauce, Lemon & Cucumber, Watercress £9

Burrata [n] [gfo]  
Tomato Fondue, Pine Nut & Wild Garlic, Confit Tomatoes £9

Chicken & Chorizo Terrine [gfo]  
Rouille, Panzanella Salad, Parmesan £9

# Main Course

Seared Fillet of Beef [gfo]  
Truffle Pomme Purée, Spinach, Peppercorn & Maderia Cream, Crispy Onion Rings £34

Five Spiced Duck Breast [gfo]  
Potato Fondant, Butternut Squash Purée, Pak Choi, Chilli & Soy £22

Roast Chicken Supreme  
Potato & Confit Chicken Croquette, Wild Mushroom, Bacon & Tarragon Cream, Green Beans £18

Lamb Rump [gf]  
Smoked Aubergine, Cumin Carrots, Hasselback Potatoes, Cavalo Nero £24

Grilled Fillet of Hake [gfo]  
Roast Cauliflower, Falafel, Spinach, Chickpeas, Tomato Ragout £18

Fillet of Salmon  
Potato Gnocchi, Asparagus & Peas, Parsley, Wild Garlic & Lemon Gremolata £18

Roast Celeriac Steak [gf]  
Asparagus, Green Beans, Wild Garlic Chimichurri £16

Char Grilled Steak [gf]  
Roast Tomatoes & Mushrooms, Skin on Fries:  
8oz Ribeye £26 | 8oz Flat Iron £16 | 10oz Sirloin £28 | 16oz Chateaubriand to Share £65

Steak Sauces £4 - Pepper | Wild Garlic Gremolata | Red Wine | Stilton | Mushroom, Tarragon & Bacon

# Sides

Bread, Oils & Olives £6.50 | Garlic Bread £3.50 | Cheesy Garlic Bread £4.50 | French Fries £4 | Onion Rings £4  
Peas & Bacon £4 | Harissa Roast Cauliflower £4 | Garlic Green Beans & Asparagus £6 | Broccoli & Parmesan £5.50

n: Contains Nuts | gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian

We may be able to adapt your dish - please ask

Our food is prepared in areas where cross contamination may occur. Our menu descriptions do not include all ingredients. It is important you notify us of any allergies or intolerance before ordering. 100% of gratuities distributed to the staff