T. Start

Scottish Smoked Salmon [gf] Warm Potato Latkes, Cucumber, Poached Egg, Dill & Horseradish Emulsion £8

Chicken & Pork Scotch Egg Lemon & Tarragon Emulsion, Peas & Smoked Bacon, Parmesan £8

Cornish Crab Crumpet Miso Butter, Pickled Radish, Parsley & Brown Crab Emulsion £9

> BBQ Pork Belly Croquettes Cumin & Garlic Yoghurt, Pickles, Chilli Dressing £7

Burrata [n] [gfo] Cherry Tomatoes, Pine Nut, Parma Ham, Aged Balsamic £9

Roast Butternut Squash [gf] [v] Grains, Kale, Honey & Soy Dressing, Tenderstem Broccoli £7

Main Course

Duo of Lamb [gfo] Lamb Rump, Braised Shoulder Fritter, Potato Pavé, Salsify, Cavalo Nero, Black Garlic, Red Wine £24

Pork Belly [gf] Roast Shallot, Maple Roasted Squash, Hispi Cabbage, Smoked Bacon, Red Wine £22

Roast Chicken Supreme Fondant Potato, Confit Chicken Leg & Sweetcorn Fritters, Leeks, Miso Butter, Salsa Verde £18

> Sea Bass Spiced Brown Shrimp Butter, Potato Gnocchi, Samphire, Fennel £18

Cod Loin [gf] Olivés, Capers & Cherry Tomatoes, Rigatoni, Lemon & Garlic Chimichurri £19

Roast Cauliflower [gf] [vo] Cauliflower Purée, Café de Paris Butter, Sultanas, Toasted Almonds £16

> Char Grilled Steaks [gf] Tomato & Flat Mushroom, Skin on Fries:

8oz Ribeye £26 | 6oz Bistro Rump £16 | 10oz Sirloin £28 16oz Chateaubriand to Share, Tender Stem Broccoli £65

Steak Sauces £4 - Cognac & Green Peppercorn | Café de Paris Butter | Wild Garlic Chimichurri | Stilton & Mustard Cream

Ciles

Bread, Oils & Olives £6.50 | Garlic Sourdough £4 | Skin on Fries £4 | Triple Cooked Chips £4

Peas, Bacon & Wild Garlic £5 | Roast Hispi Cabbage & Sriracha £4.50 | Miso Wilted Greens £5 | 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