

To Start

Steamed Mussels [gfo]
'Nduja, Tomato, White Wine, Parsley

Slow Braised Ham Hock Hash
Apple Ketchup, Celeriac, Fried Hens Egg

Twice Baked Goats Cheese Souffle [v] [n]
Beetroot, Apple, Hazelnut

Main Course

Braised Blade of Beef [gf]
Risotto, Watercress, Wasabi, Parmesan, Red Wine

Chicken Supreme
Rosti, Confit Chicken & Cauliflower Bon Bon, Pancetta & Leek Fondue, Cavalo Nero

Pan Seared Salmon [gf]
Crushed New Potatoes, Braised Baby Gem, Peas, Courgette, Baby Onions

Vegetarian Wellington
Leek, Roast Squash & Blue Cheese

1 Course £16

2 Courses £22

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