



À La Carte Menu

Starters

Sourdough Board with Oil, Balsamic & Olives	£4.75
Locally sourced crusty sourdough, extra virgin olive oil, balsamic vinegar & Olives	
French Onion Soup	£6.50
Gruyere Croute	
Burrata Fritti	£9.25
Fried burrata, balsamic roasted figs, truffle honey & oregano	
Yuzu Cured Salmon	£9.95
Salmon cured in mirin, yuzu & soy, with baby radishes, cucumber, apple & fried rice noodles	
Ham Hock Croquettes	£7.95
Homemade Piccalilli, sourdough crisps, watercress salad	
Moules	£9.95
Steamed Mussels, pancetta, cider & leek Jus	
Beetroot Carpaccio (ve)	£8.75
Parmesan (ve), rocket, pomegranate & walnut dressing	

Sharing Boards

Cheese Deli Platter	£12.95
Black Bomber, gorgonzola, mozzarella, cheddar, pickles, rocket salad, crisps, cherry tomatoes, olives, caper berries & sourdough bread	
Charcuterie Meats Platter	£12.95
Salami, ham, pastrami, mortadella, chorizo, pepperoni, pickles, rocket salad, crisps, cherry tomatoes, olives, caper berries & sourdough bread	
Cheese & Meat Deli Platter	£15.95
Salami, ham, pastrami, mortadella, chorizo, pepperoni, black bomber, gorgonzola, mozzarella, cheddar, pickles, rocket salad, crisps, cherry tomatoes, olives, caper berries & sourdough bread	

Mains

Rump Steak	£23.75
Vine cherry tomatoes, field mushroom, fries, watercress & peppercorn sauce	
Confit Duck Leg	£18.95
Parmentier potatoes, caramelised onions & balsamic reduction	
Seafood Linguine	£18.95
Mussels, clams, brown shrimp, cherry tomatoes, chili & basil	
Cod Loin	£24.00
Wilted Spinach with a Mussel & Saffron Broth	

Pork Saltimbocca	£19.50
Pork, sage, prosciutto, Marsala jus reduction with green beans & parmentier potatoes	
Seabass & Ruby Grapefruit Salad	£19.25
Line caught seabass, ruby grapefruit & fresh fennel salad & matchstick fries	
Steak Salad	£19.25
Rump Steak, rocket, red amaranth, radish, vine tomatoes & salsa verde	
Portobello Kiev (ve)	£17.95
Roast hispi cabbage, skin on fries, tender stem broccoli, tarragon sauce	

Sides

Skin On Triple Cooked Chips	£4.50	Chantenay Carrots, Kale & Garden Peas	£4.50
Skin On Truffle & Parmesan Fries	£5.50	Sourdough Bread	£3.95
Salt & Vinegar Onion Rings	£4.50	Mixed Salad	£4.50
New Potatoes	£3.95		

Desserts

Apple Tarte Tatin	£6.50
Vanilla ice cream	
Elderflower & Lemon Posset	£6.50
Pistachio biscotti	
Hot Chocolate Brownie	£6.50
Hazelnut & tonka bean ice cream	
Frozen Berries	£8.25
Hot white chocolate ganache	
Chocolate Mousse (VE)	£8.50
Raspberry puree, fresh raspberries & cocoa nibs	
Boozy Affogato	£8.95
Espresso, Kahlua & ice cream	
Homemade Ice Creams & Sorbets	£6.50
British & Continental Cheese Selection	£10.95

Hot Drinks

Tea for one Green, Earl Grey, Chamomile, Fruit Flavours	£3.25
Cafetiere for one	£3.25
Cappuccino	£3.45
Americano	£2.75
Latte	£3.95
Espresso	£2.75
Hot Chocolate	£4.95
Liqueur Coffee Irish, Brandy, Baileys, Amaretto	£8.95

Please inform your server of any intolerances or allergies.

Detailed information regarding the fourteen legal allergens is available on request.

Not all ingredients are listed on this menu and the complete absence of allergens cannot be guaranteed.

We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges. We do not add a service charge to your bill. 100% of the tips you leave are distributed amongst the staff.