



À La Carte Menu

Starters

Sourdough Board with Oil, Balsamic and Olives	£4.75
Locally sourced crusty sourdough, extra virgin olive oil, balsamic vinegar, and olives	
French Onion Soup	£6.95
Gruyere Croute	
Yuzu Cured Salmon	£9.95
Salmon cured in mirin, yuzu and soy, with baby radishes, cucumber, apple, and fried rice noodles	
Camembert Parcels	£8.75
Camembert, spiced chutney and hazelnut filo parcels, served with rocket and hazelnut dressing	
Pulled Pork Bon Bons	£7.95
Brown sauce, sourdough crisps, and watercress salad	
Moules	£9.95
Steamed Mussels, pancetta, cider and leek Jus Also available as a main course with fries for £16.75.	
Beetroot Carpaccio (ve)	£8.75
Parmesan (ve), rocket, pomegranate, and walnut dressing	

Sharing Boards

Cheese Deli Platter	£12.95
Black Bomber, brie, smoked mozzarella, cheddar, Harrogate Blue, pickles, rocket salad, crisps, cherry tomatoes, olives, caper berries and sourdough bread	
Charcuterie Meats Platter	£12.95
Salami, ham, pastrami, mortadella, chorizo, pepperoni, pickles, rocket salad, crisps, cherry tomatoes, olives, caper berries and sourdough bread	
Cheese and Meat Deli Platter	£15.95
Salami, ham, pastrami, mortadella, chorizo, pepperoni, Black Bomber, brie, smoked mozzarella, cheddar, Harrogate Blue, pickles, rocket salad, crisps, cherry tomatoes, olives, caper berries and sourdough bread	

Mains

Rump Steak	£23.75
Vine cherry tomatoes, field mushroom, fries, watercress, and peppercorn sauce	
Beef Cheek	£17.95
Creamy mustard mash, kale, and baby carrots	
Seafood Linguine	£19.95
Mussels, clams, brown shrimps, cherry tomatoes, chilli and basil	
Cod Loin	£24.50
Wilted spinach, mussel, pancetta and saffron broth.	
Pork Saltimbocca	£19.50
Pork, sage, prosciutto, Marsala jus reduction with green beans and parmentier potatoes	

Seabass £19.45
Line caught seabass, squash puree, confit squash balls, roasted winter vegetables, and chorizo jus

Pan Fried Duck Breast £22.95
Dauphinoise Potatoes, blackberries, kale and jus

Vegan Shepherd's Pie £16.75
Chantenay carrots and kale

Sides

Skin On Triple Cooked Chips	£4.50	Kale and Chantenay Carrots	£5.50
Skin On Truffle and Parmesan Fries	£5.50	Sourdough Bread	£3.95
Salt and Vinegar Onion Rings	£4.50	Mixed Salad	£4.50

Desserts

Apple Tarte Tatin £7.75
Vanilla ice cream

Tiramisu £8.50
Marsala and Coffee-soaked Sponge topped with creamy Mascapone

Hot Chocolate Brownie £6.95
Hazelnut and tonka bean ice cream

Frozen Berries £6.95
Hot white chocolate ganache

Crème Brulee (VE) £6.95
Vegan almond pastry twists

Boozy Affogato £8.95
Espresso, Kahlua, and ice cream

Baked Alaska £7.95
Chocolate Brownie, Vanilla Ice Cream and Meringue

Ice Creams and Sorbets £6.50

British and 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 always inform your server of any intolerances or allergies.
You can view our allergen menus by scanning the QR code



Scan Me

Or visit this url:
mnu.mx/539E0FC
to see our allergen menus

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.