



À La Carte Menu

Starters

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| Sourdough Board with Oil, Balsamic and Olives Locally sourced crusty sourdough, extra virgin olive oil, balsamic vinegar, and olives | £4.75 |
| French Onion Soup Gruyere Croute | £6.95 |
| Yuzu cured Salmon Salmon cured in mirin, yuzu, and soy, with baby radishes, cucumber, apple, and fried rice noodles | £9.95 |
| Moules Steamed mussels, pancetta, cider and leek jus | £9.95 |
| Camembert Filo Pastry Parcels Spicy Plum Chutney & Hazelnut Dressing | £8.75 |
| Beetroot Carpaccio (ve) Rocket, pomegranate, and walnut dressing | £8.75 |
| Mushroom and Black Truffle Duxelles Tart (v) Confit egg yolk, mushroom ketchup, and crispy onions | £7.75 |

Mains

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| 8oz Rump Steak Vine cherry tomatoes, field mushroom, fries, watercress, and peppercorn sauce | £23.75 |
| Beef Brisket Wellington Truffle Mash, Vichy Carrots, Buttered Kale, & Red Wine Gravy | £19.95 |
| Cod loin Wilted spinach, mussels, pancetta, and saffron broth | £24.50 |
| Seabass Line caught seabass, squash puree, confit squash balls, roasted winter vegetables, and chorizo jus | £19.45 |
| Pan Fried Duck Breast Dauphinoise Potatoes, blackberries, kale, and jus | £22.95 |
| Vegan Shepherd's Pie Chantenay carrots and kale | £16.75 |

Sharing Platters

Charcuterie Meats Platter £12.95
Salami, Ham, Mortadella, Pastrami, Chorizo, Pepperoni, Pickles, Rocket Salad, Crisps, Olives and Caper Berries. Served with Sourdough Bread.

Cheese Deli Platter £11.95
Black Bomber, Brie, smoked mozzarella, cheddar, Harrogate Blue, pickles, rocket salad, crisps, cherry tomatoes, olives, caper berries & sourdough bread

Mixed Deli Board 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 & sourdough bread

Sides

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| 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 |



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Desserts

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| Apple Tarte Tatin Vanilla ice cream | £7.75 |
| Hot Chocolate Brownie Hazelnut and tonka bean ice cream | £6.95 |
| Frozen Berries Hot white chocolate ganache | £6.95 |
| Crème Brulee (VE) Almond pastry twists | £6.95 |
| Boozy Affogato Espresso, Kahlua, and ice cream | £8.95 |
| Baked Alaska Chocolate Brownie, Vanilla Ice Cream and Meringue | £7.95 |
| 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

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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.