



TO START

Soup of the day ^(v)	£7
Pan seared scallops caramelised celeriac purée, compressed apples, smoked hazelnut praline, apple crisps	£15
Crab & tiger prawn gyozas charred pak choi, Asian broth	£9
Ham hock & foie gras layered terrine mushroom brioche, mushroom purée, confit shallot, spruce oil	£12
Smoked venison carpaccio baby beets, pearl barley, horseradish purée	£10
Caramelised chicory & spiced pear salad ^(v) whipped blue cheese, candied walnuts, frisée salad	£7

MAINS

Our steaks

Served with a choice of bordelaise, bearnaise or peppercorn sauce and your choice of 2 side dishes

8oz Prime Fillet
£30

10oz Ribeye
£28

20oz Ribeye – for two
£52

Recommended wine, by the glass or bottle – perfectly matched
Château La Fleur des Graves - £8 glass ^(175ml)/£30 bottle

Charred grilled Ibérico pork chop ham hock croquette, creamed winter vegetables, honey & Autumn black truffle glaze	£22
Ballotine of pheasant & chicken, wrapped in smoked streaky bacon red cabbage purée, roast heritage rainbow carrots, kale, boozy blackberries, bordelaise sauce	£17
Pan fried halibut butternut squash purée, sautéed kale, white trumpet mushrooms, confit chicken wing, chicken glaze	£24
Roasted cod pavé Gremolata crust, clam chowder, charred baby corn, sea herbs	£18
Sautéed pillows of potato & herb gnocchi with roasted chestnuts garlic button mushrooms, wilted spinach, parmesan cream sauce	£15

SIDES

All priced at £4

Triple cooked chips
Skinny fries
Buttered pommes purée

Braised red cabbage
Sautéed cavolo nero & kale
Buttered heritage carrots
Winter leaf salad