



TO START

MUSHROOM DASHI £8

GARLIC RICE CRACKER, TARRAGON & TRUFFLE FOAM

BEEF CARPACCIO £11

WHIPPED HORSERADISH, SHALLOT JERKY, SOURDOUGH CROUTE

BALLOTINE OF RABBIT £10

CARROT MOLASSES, LEG BONBON, CELERIAC FONDANT

CAULIFLOWER FONDANT £9

YEASTED CAULIFLOWER PUREE, PICKLED GRAPES, FRESH MINT
& CAPERS

PAN FRIED ORKNEY SCALLOP £15

NDUJA BUTTER, CORIANDER SPONGE, CORAL TUILE

SMOKED SALMON £9

PICKLED CUCUMBER, CRÈME FRAICHE, SALMON CAVIAR

MAINS

BUTTERMILK POACHED LOIN OF COD £22

ROAST GARLIC & LEMON PANNA COTTA, RED PEPPER COULIS,
CHARRED RADDICCHIO, CAVIAR

SORREL & BROWN SHRIMP STUFFED MONKFISH £24

BACON & GIROLLE LINGUINE, YOGHURT & SEA URCHIN DRESSING,
BLACK GARLIC ESPUMA

ORCHARD FARM PORK WELLINGTON £23

BABY BEETROOT, QUINCE & SAGE GRANOLA,
RED WINE JUS

LEEK ASH ROLLED FILLET OF VEAL £28

PARSNIP AIR, SAUTÉ SWEET BREAD, WATERCRESS &
MONKSBEARD VELOUTE

ROAST GOOSE BREAST £26

SMOKED EEL & FOIE GRAS TERRINE, POACHED CELERY, RAISIN GEL,
SOURDOUGH CRUMB

GOATS CHEESE CRUMBLE £20

BULGAR WHEAT, FENNEL & ORANGE SALAD,
ROCKET PESTO

OUR STEAKS £35

SERVED WITH A CHOICE OF BORDELAISE, STILTON, RED WINE JUS, PEPPERCORN SAUCE AND YOUR CHOICE OF 2 SIDES

8OZ FILLET 10OZ RIBEYE

RECOMMENDED WINE, BY THE GLASS OR BOTTLE – PERFECTLY MATCHED

CHATEAU LA FLEUR DES GRAVES - £9 GLASS (175ML) £32 BOTTLE

SIDES | £4

TRIPLE COOKED CHIPS | SKINNY FRIES | LYONNAISE POTATOES

SEASONAL VEGETABLES | BRAISED RED CABBAGE | PAK CHOI, BUTTERNUT SQUASH & CHILI | CRISPY EGG, AVOCADO & BACON