



## TO START -

<b>CELERIAC VELOUTE<sup>(V)</sup></b> CELERIAC & PEAR SLAW, STILTON SCONE, SMOKED ALMOND	£7
<b>PAN FRIED SCALLOPS</b> RUSSIAN SALAD, CRUSHED AVOCADO, HONEY OATS, SOFT BOILED QUAIL EGG	£16
<b>ROASTED MALLARD BREAST</b> BEETROOT TERRINE, BABY BEETS, CHARRED PEARL ONIONS, CHERRY JUS	£8
<b>CHALK STREAM TROUT MI CUIT</b> CHARRED CUCUMBER, DILL LABNEH, CUCUMBER RIBBONS, HORSERADISH SNOW, ONION CROUTE	£8

## TO FOLLOW -

<b>HAY BAKED LAMB SHOULDER &amp; ROAST LAMB RACK</b> PARSLEY ROOT PUREE, ESCABECHE VEGETABLES, DUCHESS POTATO, ANCHOVY & CAPERS	£28
<b>PAN FRIED HAKE</b> TOMATO CAVATELLI, CHARRED BABY GEM, ROMESCO SAUCE, TOMATO SALSA & CHORIZO JAM,	£24
<b>ROAST HALIBUT</b> LEEK & POTATO SEAFOOD FRICASSEE, BABY LEEKS, SHELLFISH BISQUE	£28
<b>WHITE BEAN, TRUFFLE &amp; SQUASH WELLINGTON<sup>(V)</sup></b> ROAST GARLIC & CHESTNUT VELOUTE, PARSNIP PUREE	£17
<b>8OZ FILLET OR 10OZ RIBEYE</b> SERVED WITH A CHOICE OF BORDELAISE, STILTON, RED WINE JUS OR PEPPERCORN SAUCE AND YOUR CHOICE OF 2 SIDES	£35

### SIDES

TRIPLE COOKED CHIPS   SKINNY FRIES   SEASONAL VEGETABLES   TOMATO & RED ONION MIXED LEAF SALAD   SPICED PANISSE CHIPS WITH TZATZIKI	£4
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## TO FINISH -

<b>BANANA SOUFFLE</b> – BANANA SPLIT, DULCHE DE LECHE	£10
<b>PEACH &amp; NECTARINE MILLE FEUILLES</b> – BUTTER MILK & ROSEMARY PANNA COTTA, NECTARINE SORBET	£8
<b>COOKIES &amp; CREAM</b> – CHOCOLATE JELLY, SALTED CARAMEL MOUSSE, WHEY SORBET	£7
<b>SELECTION OF CHEESES</b> – BISCUITS, GRAPES, CELERY, CHUTNEY	£10
<b>PLEASE ASK FOR OUR SELECTION OF FRESHLY MADE COFFEE, TEAS &amp; INFUSIONS</b>	£3.50

Food allergies & intolerances

If you are unsure of the allergen content of a dish please ask a member of the waiting staff who will check with the chef