



Dinner Menu

Starters

Fresh Soup of the Day	£8.50
with freshly baked bread (daily allergens)	
Gorgonzola & Fig Mille-Feuille (M,G,Su,N) (V)	£14.00
balsamic glaze, walnut oil	
Grilled Bone Marrow (Su,G)	£15.50
charred shallots, flat leaf parsley, crispy capers, crusty sourdough toast	
Baby Beetroot Salad (N) (Vg)	£12.50
pistachio & hazelnut crumble, coconut yoghurt	
Salmon Ceviche (F)	£16.00
red chilli, chard, avocado, kiwi & lime dressing	
Guinea Fowl, Pickled Carrot & Tarragon Terrine (Su)	£16.00
apple & date chutney, smoked crispy pancetta lardons.	
Walnut Crumbled Soft Goats Cheese (M,N)	£14.00
beetroot tartare, avocado mousse, micro salad leaves	

Main Courses

Harrissa Rubbed Lamb Rump (M)	£30.00
minted pea velouté, aubergine imam bayildi, dauphinoise potatoe	
Roasted Venison Haunch (Ce, Su)	£34.00
blackberry purée, roasted baby root vegetable, roasted cocotte potatoes, juniper jus	
Lemon Thyme Pan Roasted Corn Fed Chicken Supreme (M)	£28.00
dauphinoise potato, truffled carrot purée, poached & smoked baby leeks, cep chicken jus	
Chateaubriand for Two (recommended medium rare) (M,E)	<i>per person</i> £45.00
pont neuf chips, sauce béarnaise, portobello mushroom, roasted cherry vine tomatoes.	
Dover Sole (F,E,M)	£36.00
spinach mousse ballotine, samphire, crispy capers, chervil beurre blanc, chive creamed potato	
Slow Braised Octopus (Mo,M)	£34.00
fennel, watercress, courgette ribbon salad, butter bean purée	
Spiced Maple Roasted Squash (Vg)	£24.00
fennel, golden beetroot & warm lentil salad, tarragon & mint vegan yoghurt	
Roasted Courgette Ribbons (Vg)	£22.00
broad bean risotto, pea purée, roasted cherry tomatoes.	

Side Orders

Fingerling Potatoes, Boiled Herb Butter (M)	£7.00
Tender Stem Broccoli, Green Beans (M)	£7.00
Garlic Creamed Spinach (M)	£7.00
Three Times Cooked Pont Neuf Chips	£7.00

Paw'tatoes - £5 Gift Aid to Hearing Dogs for Deaf People

Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5 donation contributes to training treats that will support a Hearing Dog for a full month.



Desserts

Apricot (M) (Gluten Free)

yoghurt parfait, toffee, peach & honeycomb

£13.00

Sticky Date Pudding (M,E,N,G)

banana, praline, clotted cream ice cream

£13.00

Chocolate Orange Creamaux Choux Bun (G,M,E,N)

figs, hazelnuts & crème fraîche sorbet

£14.00

Warm Chocolate Brownie (G,E) (Vg)

cherries, blood orange sorbet

£13.00

Lemon Thyme Crème Brûlée (G,M,E)

blackberry sorbet, shortbread (G,M,E)

£13.00

Selection of British Cheeses

apple & date chutney, wafers, quince, grapes (M,G,Su)

£16.50

Coffee and Artisan Petit Fours

£5.25



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian/*V dish adapted

*can be adapted to gluten free