



## Dinner Menu

### Starters

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

### Main Courses

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



## *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