DINNER MENU

Starter

Fresh Soup of the Day (G) (daily allergens) £8.50
with freshly baked bread

Rosary Goats Cheese Tart (M,E,So,Su,G) £14.50
smoked bacon jam, herb oil, cep puree

Tea Smoked Duck (M,Ce,Mu) £15.50
cherry, celeriac & blue cheese, pumpkin seed caramel

John Ross Smoked Salmon "Tartar" (F,M,Su,Mu) £16.00
pickles, crème fraiche, caviar, baby radish

Crayfish "Cocktail" (Sh,E,M,G) £16.00
ranch cocktail sauce, romaine lettuce, parmesan, crispy onion

Beef Shin & Venison Pressing (E,G,Su,Mu) £14.00
gherkin, fig, pickled cauliflower, rye crunch

Roasted Butternut Squash (PB) (So) £13.50
pomegranate, coconut yoghurt, chimichurri, chicory

Compressed Watermelon (PB) £13.50
burnt avocado, beetroot, vegan Greek Cheese

For the respect of other guests, we request that mobile telephone calls are not taken whilst in the Restaurant.

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   PB – plant based   V – vegetarian/*V dish adapted   *can be adapted to gluten free

Main Course

Roasted Rump Of Lamb (M,Su) £34.00
spiced cauliflower, fennel seed, prune & fig jam

Pepper Crusted Venison Saddle (M,Ce,E,Su,G,Mu) £38.00
asparagus, celeriac puree, black pudding, smoky glaze, red wine jus

Truffle Honey Corn Fed Chicken (G,M,E,Su) £32.00
'nduja chorizo, baby spinach, burrata & black truffle Tortelloni

Chateaubriand for Two (recommended medium rare) (M,E) per person £48.00
Pont Neuf chips, sauce béarnaise, portobello mushroom,
roasted cherry vine tomatoes *(£24.00pp supplement if on inclusive terms)*
10oz Sirloin Steak for One served with the Above Garnish £42.00

Roasted Seabass (F,M,E,G) £32.00
Provençal vierge, sweet potato, aioli, roasted panko, basil

Baked Halibut (Sh,M,F,Mu) £38.00
lobster bisque, herb oil, fennel confit, chive crust

Baked Celeriac (V) (G,M,Ce) may contain nuts £24.00
roasted gnocchi, pesto, sundried tomatoes, Vegan Greek Cheese, kale crisp

Wild Mushroom Linguini (PB) (G) £22.00
spinach, truffle cream, artichokes & parsley

Side Orders

Ratte potatoes with pesto & aioli (V,M,E) May contain nuts	£7.00
long stem broccoli, truffle & parmesan (V,M,)	£7.00
roasted cauliflower, smoky mayonnaise & chives (V,M,E)	£7.00
Pont Neuf chips	£7.00

Dessert

All Desserts £13.00 (Excluding Cheese)

Peanut & Chocolate Delice (V) (G,E,M,N)
Caramel, Cremeux & Peanut Ice Cream

Apple Crumble (V) (G,M,E)
Caramelized Apples, Crumble, Vanilla Ice Cream
(Can be made vegan)

Mango & Lime Pavlova (V) (E,M)
Poached Mango, Lime Curd, Passion Fruit Sorbet

Strawberries & Cream (M,G,E)
Vanilla Panna cotta, Macerated Strawberries, Shortbread, Roasted Strawberry Ice Cream

Selection of British Cheeses (M,G,Su, Ce)   £16.50
apple & date chutney, wafers, quince, grapes, Celery

Coffee and Artisan Petit Fours
£6.25

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