


Bar

*“I drink to make other people
more interesting”*



ERNEST HEMINGWAY

Pink Peppercorn Baby Calamari £9
Wasabi & soy mayo, burnt lemon
(G,Cr,Mo,So,E,M,Mu)

Tempura Cauliflower Popcorn £8
Teriyaki, red chilli, toasted sesame seeds 
(G,So,S,SD)


Fish & Chips £22
Line caught fish, triple cooked
chips, crushed peas, house tartare
(G,F,E,M,Mu,SD)

Dry Aged Brasserie
Burger £22
Rutland Red cheese,
caramelised onion,
house pickles, toasted brioche
(G,E,M,Mu,SD)


Chicken Schnitzel £22
Tomato compote, lovage pesto,
aged Comté, rocket
(G,N,E,M,S,SD)

Koffmann / Chunky Chips £5
(G)

“Rice” Pudding £9
English Raspberries, strained
yoghurt, vanilla barley, garden
botanicals (G,M)

Chocolate & Hazelnut
Mousse £9
Sea salt, orange 
(N,M)

Lemon Posset with
Spring Fruit Garnish £9
A fresh set cream with citrus,
seasonal fruit (M)

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain allergens.
Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen
information you need.  Vegan

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk,
Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide