

Grill

Served with your choice of sauces: peppercorn, chimichurri, béarnaise sauce

28days Aged Grass-fed Fillet Steak 6 oz. £39 Charcoal mushroom puree, cherry tomatoes on the vine, micro herbs (£5.00 supplement applies, sides below not included)

28days Aged Grass-fed Sirloin steak 8 oz. £ 37 Charcoal mushroom puree, cherry tomatoes on the vine, micro herbs (£7.50 supplement applies, sides below not included)

Sides £5.95

Fries
Triple cooked chips
Tender stem broccoli with chilli

Chilli sugar snaps
House salad with citrus dressing
Sweet potatoes fries

Desserts

Coconut & Kefir Lime Panna Cotta (Ve) £8.95 Mango gel, pineapple granita, toasted coconut

Rice Pudding Crème Brûlée £8.95
Raspberry ripple ice-cream, vanilla shortbread

Dark Chocolate Bomb £11.95 Chocolate mousse, brownie crumble, vanilla ice-cream, caramel sauce

Deconstructed Baileys & Strawberry Cheesecake £11.95
Baileys-infused cheesecake mousse, buttery biscuit crumble, macerated strawberries, and a tangy strawberry coulis



Trio of British cheese £12.45

Accompanied by garden chutney & artisan crackers



Dinner Menu

For allergen information and to learn more about the food you're eating please scan the below







To Start

Soup of the Day £7.95
Served with warm bread & butter (Vegan available)

Potato Pave £10

Bacon jam, sour cream, chive

Cured Salmon £13.95
Nori, chives emulsion, lemon puree, pickled cucumber & horseradish crème fraîche

Heritage Beetroot & Apple Carpaccio (V) £9.95

Beetroot powder, goats cheese mousse, candied walnuts, charcoal tuile, balsamic glaze & apple

(Vegan available)

Sharers

Bread & Dips (V) £10.95

A selection of freshly baked bread served with butter, roasted pepper hummus, olive oil & balsamic glaze

Baked Camembert (V) £17.95

Warm, melted Camembert served with bread, candied walnuts, & truffle honey

(£7.50 supplement applies if not sharing)

Baked celeriac (Ve) £12.95

Miso-glazed celeriac, coconut milk & chutney, black garlic emulsion





Mains

Chicken medley £23.95
Baked celeriac, charred corn, tarragon madeira jus

Herb crusted Lamb rump £28.95

Mash potatoes, Mediterranean vegetables, lamb jus

(£3.50 supplement applies)

Fish & chips £21.95
Crushed peas, chunky chips, Tartare sauce
Add curry sauce £1.50

Superfood salad (V, Ve) £16.95

Baby spinach, tender stem broccoli, Quinoa, avocado, new potatoes, butternut squash, pomegranate seeds, Citrus dressing

Add Tofu £4

Add Chicken £5

Crispy Duck Salad £18.95
Ribbons of Mooli, cucumber, carrots, spinach, watermelon, black sesame seeds, Asian dressing

Pan-fried seabass £24.95
Baby potatoes, creamy miso, samphire, herb oil

King prawns & chorizo Linguine £19.95 San Marzano tomato, chilli, garlic

Signature 8oz Beef Burger £23.95

Brioche bun, signature burger sauce, 3 cheese sauce & fries

Add streaky bacon £2.50

Homemade Vegan Burger (Ve) £18.95 Brioche bun, homemade vegan patty, relish

