

WINTER DINNER MENU

THE PERFECT START

BRAMBLE

BLACKBERRY, LEMON, GIN LIQUOR

£12.75

STARTERS

FRENCH ONION SOUP £9.5

GRILLED GRUYERE SOURDOUGH, SAGE OIL (GF-REQ)

CRISPY PORK FRITTER £9

BLACK PUDDING, FREE RANGE EGG, PINEAPPLE RELISH

CRISPY GOATS CHEESE £9.5

ALDRIDGE TRUFFLE HONEY, GLAZED BEETROOT, FIG (V)

CURED SALMON £11.5

CUCUMBER, APPLE, DILL, SMOKED SALMON (GF-REQ)

SMOKED HADDOCK TART £9.5

BRAISED LEEKS, PARMESAN, THERMIDOR SAUCE, CAVIAR

SNACKS

MAPLE & SRIRACHA CAULIFLOWER BITES (VE) £6

NOCELLARA OLIVES (VE)(GF) £4.5

SOURDOUGH, WHIPPED SALTED BUTTER (GF-REQ) £4

BEEF FAT HASH BROWNS, BEEF TARTARE £6

ROBATA GRILL

10OZ SIRLOIN £30.5

GARLIC BUTTER, FRIES, ONION RING, WATERCRESS (GF)

AUBERGINE SCHNITZEL £19.5

SPICY TOMATO KETCHUP, GARLIC YOGURT, FRIES (VE)

MAIN PLATES

STUFFED CHICKEN BREAST £24.5

CLASSIC CHASSEUR SAUCE, TARRAGON GNOCCHI, RED WINE POACHED SALSIFY (GF)

POACHED COD £25

WARM TARTARE SAUCE, SMOKED MUSSELS, SALT & VINEGAR PUFFS, SEA HERBS (GF)

BRAISED BEEF £25.5

CELERIAC PUREE, CRISPY SHALLOTS, RED WINE JUS, MASHED POTATOES (GF)

BUTTERNUT SQUASH RISOTTO £19

BEAUVILLE CHEESE, PEAR COMPOTE, CRISPY SAGE, WALNUTS (V) (GF)

8OZ FILLET £36.5

FRIES, ONION RING, GARLIC BUTTER, WATERCRESS (GF)

ROAST HALIBUT £32

SHERRY & CHANTERELLE MUSHROOM SAUCE, PARMENTIER POTATOES, HERB OIL (GF)

SIDES

SEASONAL GREENS, GARLIC BUTTER (VE)(GF) £5

PARMESAN & TRUFFLE FRIES (GF)(VE-REQ) £6

CHEDDAR CAULIFLOWER CHEESE (V) £6

ROASTED CARROTS, GRAINS, CHIMICHURRI (VE) £5

PEPPERCORN | BEEF FAT CHIMMICHURRI £4

CHATEAUBRIAND

£75 FOR 2

FRIES, BUTTERED GREENS, ONION RING, PEPPERCORN SAUCE (GF)

A 10% OPTIONAL SERVICE CHARGE IS ADDED TO YOUR BILL. THIS IS GIVEN ENTIRELY TO FOOD, BAR, KITCHEN & PORTER TEAMS. IF YOU'D LIKE TO OPT OUT JUST LET US KNOW.

WE HAVE TAKEN STEPS TO CONTROL THE UNINTENDED PRESENCE OF ALLERGENIC INGREDIENTS IN OUR FOOD & KITCHEN, BUT WE CANNOT FULLY GUARANTEE IT.