

WINTER DINNER MENU

KITCHEN BITES

*small and bursting with flavour, the perfect start to your meal - we recommend 2 or 3 to share*

- CAULIFLOWER BITES, *maple & sriracha glaze (ve)* - £6.5

NOCELLARA OLIVES *(gf)(ve)* - £5.5

ARTISAN BREADS, *sea salt cultured butter (gf-req)* - £4.5

SPICY TUNA TARTARE, *sesame tostada, avocado puree* - £9
- HASH BROWN SELECTION:

‘BURGER’, *beef tartare, pickle, mustard (gf)* - £9

TOASTED CHEESE, *Aldridge honey, bitter leaves (v)(gf)* - £8

‘PATATAS BRAVAS’, *chorizo aioli (gf)* - £8

STARTERS

- BEETROOT CURED TROUT

*blood orange, beetroot, dill, wasabi crème fraiche (gf)* - £10
- SQUASH & RICOTTA RAVIOLI

*candied walnuts, sage, chicken butter sauce (v-req)* - £11
- TWICE BAKED CHEESE SOUFFLE

*caramelised leeks, fresh apple, vintage cheddar (v)* - £12
- ROAST TOMATO SOUP

*basil oil, garlic sourdough croutons (ve)(gf-req)* - £9.5

MAIN PLATES

- FENNEL CRUSTED DUCK      £32

*duck leg parcel, duck fat pomme anna, hispi cabbage, apricot*
- BRAISED BEEF      £26

*garlic mash, Bourguignon sauce, glazed carrots, beef fat crumble (gf-req)*
- 10oz SIRLOIN STEAK      £34.5

*bone marrow glaze, skinny fries, onion ring (gf-req)*
- WILD MUSHROOM ORZO      £24.5

*creamy burrata, winter truffle, crispy sage (ve-req)*
- PAN SEARED COD      £26

*white bean & Pancetta cassoulet, forestière sauce, glazed hen of the woods (gf)*
- THAI GREEN CAULIFLOWER      £21

*puffed wild rice & toasted coconut granola, ponzu gel (ve)(gf)*

SIDES

- ORANGE CARROTS, *maple granola (v)(gf)* - £5.5
- TRUFFLE & PARMESAN FRIES *(ve)(gf)* - £6.5
- CAULIFLOWER CHEESE *(v)* - £6.5
- SAUTEED PEAS, *pancetta, crispy onions (v-req)* - £5.5
- SAUCES: PEPPERCORN | BÉARNAISE - £4

DESSERTS

- HOUSE 178 RUM BABA
- chocolate tuile, espresso caramel, coffee ice cream* - £9
- MANJARI CHOCOLATE FONDANT
- cherry ripple ice cream* - £9
- STICKY TOFFEE PUDDING
- vanilla ice cream, toffee sauce (ve-req)(gf-req)* - £9
- THREE BRITISH CHEESE BOARD -£10.5