



2 courses - £35, 3 Courses - £45

While you wait

Roast squash, whipped goats cheese, sage pesto, bruschetta (V/VE*/GF*)

Starters

Press belly pork, spiced apple cider adobo, soft boiled egg, pickled mouli

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Brown crab butter rosti, crab & chive crème fraîche, land cress (GF)

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Wild mushroom, miso hummus, toasted brioche, Gran Moravia (V/VE*/GF*)

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Beef short rib, butternut, maple and smoked paprika puree (GF)

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Garlic and chilli butter tiger prawns, charred lemon (GF)

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Buratta, heritage beetroot, pickled walnuts, aged balsamic (V/VE*/GF)

Mains

Pan-roasted duck breast, braised duck samosa, pickled chanterelles, swede & parsnip purée, Merlot reduction (GF*)

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Roast hake, tiger prawn, sauteed new potato & spinach, lemongrass curry velouté (GF)

***RECOMMENDED WITH A GLASS OF AIX PROVENCE ROSE ***

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Chicken supreme, chard, dauphinoise potatoes, chasseur sauce (GF)

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Lamb rump, chorizo & butter bean, pomme puree, watercress salsa verde (GF)

RECOMMENDED WITH A GLASS OF MURIEL RIOJA

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Charred cauliflower steak, spiced red lentil Dhal, coconut yogurt, pomegranate, mint (V/VE/GF)

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Butterflied whole seabass, grilled and served, sautéed new potatoes, seasonal greens, salsa verde (GF)

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Maple bourbon glazed pork tenderloin, ham bon bon, confit potato, pak choi, burnt shallot, whole grain mustard sauce (GF*)

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Dunwood Farm salt-aged ribeye, confit potato, spinach, chimichurri (GF) - £10pp supplement

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Wild mushroom risotto, cep purée, crispy shallots, Moravia crisp, truffle oil (V/VE*/GF)

RECOMMENDED WITH A GLASS OF TEMPO PASSA PINOT GRIGIO

On the Side

Chive butter sautéed new potatoes (GF/V/VE*) - £4.5 Confit potato, truffle mayonnaise (GF/V/VE*) - £4.5

Summer greens (GF/V/VE*) - £4 Sautéed lemon & garlic chard, crispy shallots (GF/V/VE*) - £4.5

Dressed house salad (GF/V/VE) - £4

Desserts

Pistachio, coffee and Baileys cheesecake (V)

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Caramelised apple Tarte Tatin, oat crumble, vanilla ice cream (V)

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Sticky toffee & date pudding, butterscotch sauce, brandy snap, vanilla ice cream (GF*/V)

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Triple chocolate brownie, chocolate soil, vanilla ice cream (GF*/V/VE*)

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British artisan cheeseboard (V/GF*)
Brie, Cheddar, Blue Stilton

RECOMMENDED WITH A GLASS OF TAYLORS LBV PORT

We cook with all allergens in our kitchen. If you have an allergy or dietary requirement; please speak with a member of our team who will be happy to assist.

Where a menu item is marked with an asterisks * the dish can be altered to suit the dietary requirement. **V=Vegetarian, VE=Vegan, GF=Gluten Free**