

"After a good dinner one can forgive anybody, even one's own relations."

Oscar Wilde

NIBBLES

House Sourdough Whipped Cultured Butter | £6

Truffle & Parmesan Arancini (V) | £11

Cauliflower Popcorn Spring Onion, Chilli, Teriyaki Sauce (V) | £8

Crispy Squid Salsa Verde Mayo | £11

STARTERS

Cauliflower Soup Black Truffle Croutons, Celery Cress (V) | £8

Maple Cured Salmon Whipped Goat's Curd, Pickled Beetroots, Soda Bread Crisps | £16

Chicken & Smoked Ham Hock Terrine Pickled Mushrooms, Wholegrain Mustard Mayonnaise | £10

Duck Fritters Orange & Cranberry Compote, Bitter Leaf Salad | £11

King Prawn Cocktail Roasted Baby Gem, Cucumber, Sriracha Mayonnaise | £13

Mushroom Pâté Onion Marmalade, Toasted Sourdough (V) | £9

MAINS

Grilled Sea Bream Winter White Bean Cassoulet, Parsnip Crisp | £28

Smoked Haddock Fishcake Wilted Spinach, Buttermilk Tartar Sauce | £22

Crown Pumpkin Sage Gnocchi, Black Kale, Spiced Granola (V) | £20

Chicken Milanese Rocket & Shaved Parmesan, Salsa Verde, Koffman Fries | £23

Braised Shin Of Beef Roscoff Onion, Horseradish Mash, Red Wine Jus | £26

Slow Cooked Venison Ragu Pappardelle, Pecorino | £22

Wagyu Burger Streaky Bacon, Brie, Caramelized Red Onion, Baby Gem Lettuce, Truffle Mayo, Koffman Fries | £26

Jerusalem Artichoke Linguine Parmesan, Roasted Hazelnuts, Chive Oil | £18

FROM THE GRILL

Pork Cutlet | £24

30 Day Dry-Aged Bavette Steak | £25 35 Day Dry-Aged Sirloin | £36

28 Day Dry-Aged Côte De Boeuf 28oz For 2 To Share | £95

Please note that achieving the perfect medium-rare Côte De Boeuf requires a 45-minute cooking time.

All Served with Koffman Fries, Rocket & Choice of: Peppercorn, Béarnaise, Chimichurri or Wild Mushroom Cream

SIDES £5

Koffman Fries | Maple Glazed Chantenay Carrots | Gem Lettuce with Balsamic | New Potatoes, Parsley & Garlic Butter Roasted Hispi Cabbage, Black Garlic Emulsion

