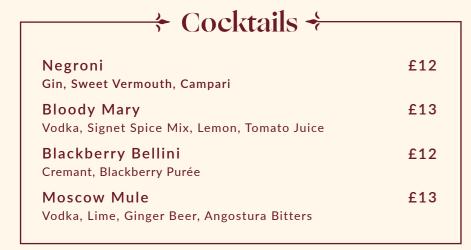
BRASSERIE



Nibbles

Grilled Flat Bread Roasted red onion, feta crumble, garlic butter (G,M)	£8
Pink Peppercorn Baby Calamari Wasabi & soy mayo, burnt lemon (G,Mo,Cr,F,So,E,M,Mu)	£10
Tempura Cauliflower Popcorn Teriyaki, red chilli, toasted sesame seeds (So,G,S)	£9
Cocktail Cumberland Chipolatas Dijon mustard & ale dip (SD,G,Mu)	£7

Starters	
Bacon Wrapped Terrine Redcurrant jelly, toasted brioche (G,E,M,SD,Mu,N)	£14
Loch Duart Smoked Salmon Rye bread, pickled shallots, caperberries (F,G,SD,M,Mu)	£15
Roasted Celeriac & Thyme Soup Granny Smith apple, roasted hazelnut, chive oil (N,C,SD)	£9
Seared Scottish Scallops Cauliflower cream, crisp pancetta, sherry vinegar caramel (Mo,M,SD) (Available as starter or main)	£17/£29
Crispy Confit Duck & Burnt Orange Salad Lamb's lettuce, toasted sesame seeds (Mu,Se,SD)	£12
Chopped Winter Salad \(\bigcirc\) Kale, chickpea, walnuts, Crown Prince squash, tahini dressing (N,Mu,Se,SD) (Available as starter or main)	£10/£16
Add grilled Za'atar chicken (Se,SD) or teriyaki salmon (F,G,So)	£6

Rare Breed Roast Pork Belly Crackling skin, apple sauce (E,M,SD,G)	£25
Whole Roast Partridge (E,M,SD,G)	£32
Rare Roasted Grassfed Beef Creamed horseradish (E,M,SD,G)	£27

Served with Yorkshire pudding, thyme & garlic roasties, root veg, red cabbage, proper gravy

Fish

Pan Fried Halibut Root vegetable cassoulet, parsnip crisps, lemongrass oil (C,M,F,Mu,SD)	£34
Cornish Crab Linguine Red chilli & garlic emulsion, capers, parsley (G,M,Cr,SD)	£28
Goan Monkfish & Hake Curry Basmati rice, coconut milk, coriander, lime (F,M,Mu,SD)	£27

Field

Muscat Pumpkin Gnocchi Crispy sage, 24-month Parmesan, pumpkin seeds (G,SD,M,Mu) Can be made vegan	£24
Slow Roasted Norfolk Cauliflower Beetroot hummus, shaved fennel & pickled carrot salad, pomegranate seeds (Se,SD)	£20

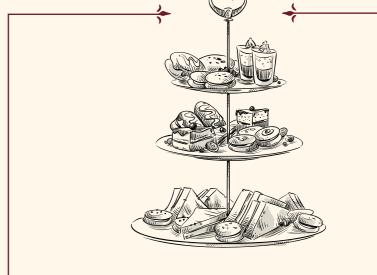
Daily Market

Ask the team for more information

Today's Catch MVP

Sides

Cheesy Creamed Leeks (Mu,M,G)	£
Cheesy Creamed Leeks (Mu, M, G)	L.
Thyme & Garlic Roasties	£
Sage & Chestnut Stuffing (G,N,M,SD)	£
Cabbage & Smoked Bacon (SD,M)	£
Green Salad, House Dressing (SD)	£
Koffmann Salted Fries (G)	£



Festive Afternoon Tea

Why not try our Festive Afternoon Tea, a joyful celebration of flavour and seasonality, our new Festive Afternoon Tea is designed to capture the spirit of the season and delight the senses.

Inspired by winter's warmth and festive traditions, the menu blends comforting savouries, indulgent sweets, and a touch of festive sparkle.

£35 per person