

✧

Cocktails

✦

| | |
|--|-----|
| Negroni Gin, Sweet Vermouth, Campari | £12 |
| Bloody Mary Vodka, Signet Spice Mix, Lemon, Tomato Juice | £13 |
| Blackberry Bellini Cremant, Blackberry Purée | £12 |
| Moscow Mule Vodka, Lime, Ginger Beer, Angostura Bitters | £13 |

Nibbles

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

Starters

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

Roast

| | |
|---|-----|
| Rare Breed Roast Pork Belly Crackling skin, apple sauce <i>(E,M,SD,G)</i> | £25 |
| Whole Roast Partridge <i>(E,M,SD,G)</i> | £32 |
| Rare Roasted Grassfed Beef Creamed horseradish <i>(E,M,SD,G)</i> | £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 <i>(C,M,F,Mu,SD)</i> | £34 |
| Cornish Crab Linguine Red chilli & garlic emulsion, capers, parsley <i>(G,M,Cr,SD)</i> | £28 |
| Goan Fish Curry Basmati rice, coconut milk, coriander, lime <i>(F,Mu,SD)</i> | £27 |

Field

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

Daily Market

Ask the team for more information

| | |
|----------------------|------------|
| Today's Catch | MVP |
|----------------------|------------|

Sides

| | |
|---|----|
| Cheesy Creamed Leeks <i>(Mu,M,G)</i> | £5 |
| Thyme & Garlic Roasties | £5 |
| Sage & Chestnut Stuffing <i>(G,N,M,SD)</i> | £7 |
| Cabbage & Smoked Bacon <i>(SD,M)</i> | £5 |
| Green Salad, House Dressing 🌿 <i>(SD)</i> | £5 |
| Koffmann Salted Fries 🌿 <i>(G)</i> | £5 |



Also Available

Make more of the week at the Brasserie.
Served daily, our **Regency Afternoon Tea** offers a refined spread of savoury bites, warm scones and elegant sweet treats, made for indulgent afternoons worth lingering over.

£35 per person

On Mondays, enjoy 50% off all à la carte food, and on Wednesdays, settle in for **Steak Night** a midweek classic done properly.