



À La Carte Menu

Served Tuesday to Saturday 6:00-9:30pm

Additional Bread and Butter

£3.50

Pork Crackling

£3.00

Mediterranean Olives

£1.95

To Start

Soup of the Day (V, Gf)

Please ask server for more information

£5.95

Moules Marinière (Gf)

Mussels cooked with white wine, garlic, shallots, parsley and fresh cream

£7.95

Wild Mushroom Fricassée (V)

With crispy Hens egg on sourdough bread

£6.95

Charred Mackerel Fillet

Pickled Beetroot, Apple and Walnut salad

£7.95

Crispy Pork Belly Bites

Wholegrain mustard mayonnaise and Kohlrabi and Carrot salad

£6.95

Carpaccio of Beef (Gf)

Truffle oil, Parmesan and Crispy Capers

£9.95

Roasted Cauliflower (Ve, Gf)

Cauliflower Purée, Pickled Grapes, Toasted Almonds and Chive Oil

£6.95

For Mains

10oz Ribeye Steak

Hand cut chips, Grilled Tomato, Field Mushroom and Bearnaise

£24.95

8oz Fillet Steak

Hand cut chips, Grilled Tomato, Field Mushroom and Bearnaise

£28.95

Rump of Lamb (Gf)

Potato Rosti, Savoy Cabbage and onion puree

£19.95

Guinea fowl Supreme (Gf)

Braised Leg, Wild Mushrooms, Heritage Carrots, Verjus sauce and Walnuts

£19.95

Roasted Halibut Fillet (Gf)

Poached potato, charred Tender stem Broccoli, spring onion and Brown butter capers

£21.95

Grilled Fillet of Seabass (Gf)

Baby artichokes, crushed potatoes, Watercress and Red wine sauce

£18.95

Hand rolled Linguine (V)

Confit cherry tomatoes, Rocket and Courgette

£14.95

Tofu Mizo (Ve)

With Steamed Rice, Tender stem and Aubergine, Shitake Mushroom and Chilli Salad

£15.95

Mixed Salad

£3.00

Seasonal Vegetables

£3.00

Hand cut Chips

£3.00

*A 10% discretionary service charge will be added to tables of 5 or more people
If you have a food allergy, intolerance or sensitivity please speak to your server about the ingredients of your order*