



SMALL PLATES

Searred Tuna, Butter Beans, Tomato, Parsley 8.00
Grilled Padron Peppers (vegan) 6.00
Slow Cooked Lamb Breast & Apricot 6.00
Charred Purple Broccoli, Sauce Polonaise (v) 7.00
Dried Beef, Chili & Watercress 6.00
Monkfish Scampi, Tartare Sauce 5.50

SALADS

Salsify, Jerusalem Artichoke, Wild Garlic & Shallot Warm Salad (vegan) 7.00/13.00
Searred Sea Trout & Raw Salad of Cauliflower, Almond, Shallot, Radish 7.00/13.00
Confit Chicken, Yukon Gold Potato, Tarragon, Peashoot 6.50/12.00

MAINS

8oz Bavette Steak, Spouting Broccoli, Hispi Cabbage, Chips, Red Wine & Shallot Butter 17.00
Beef Rump & Ox-Tail Burger, Mature Cheddar, Pickled Cucumber & Chips 14.00
Beer Battered Haddock, Tartare Sauce, Mushy Peas & Hand Cut Chips 13.00
Sea Bass, Clams, New Potato, Wild Garlic, Parsley Butter Sauce 16.00
Sweet Potato & Red Pepper Thai Curry, Mooli & Rice Noodles (vegan) 14.00

SIDES

Buttered Spring Onions, Pistachio(v) 4.00
Hand Cut Chips, Aioli (v) 4.00
Bread & Olives (v) 3.50

DESSERTS

Chocolate Cake, Coffee & White Chocolate Truffles 5.5
Spiced Ginger Cake, Marmalade, Earl Grey Ice Cream 6.00
Poached Rhubarb, Shortbread, Lime & Basil Sorbet 6.00
Selection of Ice Creams & Sorbets 4.5 (Two Scoops)
Selection of Cave Aged Mons Cheese, Apple & Cranberry, Oatcakes 9.00/12.00

SERVICE NOT INCLUDED

For Full Information Regarding Allergens, Please Ask a Member of Staff