



DINNER

SERVED MONDAY - SATURDAY - 7PM-8.30PM

NIBBLES

LAMB KOFTAS 6

Feta, salsa and mint yoghurt

SWEET CORN FRITTERS 6

Spring onion jam (V)

ROAST RED PEPPER HUMMUS 6

Toasted pitta (V, GF*)

HOUSE BREAD OF THE DAY 5

Olive oil and balsamic (V, GF, DF)

PEA AND GOATS' CHEESE ARANCINI 6

Chilli jam (V)

STARTERS

POTATO PAVÉ 12

Served with baby leeks, spiced cashews, leek salsa and cumin oil (V, GF)

CHARRED MASALA MACKEREL 12.5

Pickled red onion, raita, curried potato strings and textures of beetroot (GF)

SUMMER MINESTRONE SOUP 9

Served with crispy egg noodles (V, GF)

MISO GLAZED SCALLOPS 13.5

Burned aubergine puree, broad bean salsa and lemon butter croutons (GF*)

ROLLED LAMB BELLY 12

Pearl barley, wild mushrooms, wilted spinach and a sticky red wine reduction

PAN SEARED PIGEON BREAST 13.5

Pearl barley, wild mushrooms, wilted spinach and a sticky red wine reduction

GOATS' CHEESE AND BLACK PEPPER MILLE-FEUILLE 11.5

Flavoured with beetroot, basil oil and peach jam (V)

MAINS

6OZ FILLET OF BEEF 35

Shin of beef, stuffed Roscoff onion, pommes anna, pickled shiitake mushroom, mushroom ketchup, chive oil and red wine reduction (GF)

BBQ GLAZED PORK FILLET 29

Crispy pork belly, pomme puree, buttered heritage carrots, crispy sage and a ginger and tumeric jus (GF*)

A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, and allergen charts can be found at the waiters' stations or provided by your server. Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.

PAN FRIED DUCK BREAST 28

Duck leg croquette, anise carrot puree, pickled cucumber, glazed cherries and cherry sauce (GF*)

AUBERGINE PARMIGIANA 23

Roast cherry tomatoes, parmesan crisp, root vegetables in a smoked cheddar sauce (V)

BUTTER ROASTED COD LOIN 28

Chicken and sage roulade, lardon polenta, BBQ sweetcorn, sweetcorn puree and port jus (GF)

PAN SEARED SEA BASS 27

King prawn panzanella salad, saffron aioli and a chilli oil dressing (GF*)

PARMESAN THYME AND LEMON CRUSTED HAKE 26

Curried mussels, golden beetroot, radish salad and confit tomatoes

STUFFED CABBAGE 22

Apricot, broad beans, chervil, honey roast figs, parmentir potatoes with a creamy white wine sauce (V, GF)

SPICED NUT ROAST

Creamy mashed potato (V, GF)

CHICKPEA AND ARTICHOKE CAKE 23

Braised puy lentils, wilted spinach and thyme veloute (V)

SIDES

TRIPLE COOKED CHIPS 6

Choice of dip (V)

SAUTÉED NEW POTATOES 6

Seasoned with garlic and herbs (V, Ve*, GF)

BUTTERED BABY CORN 6

HOUSE SALAD 6

French dressing (V, Ve*, GF)

CHANTENAY CARROTS 6

With an orange glaze (V, VE)

SEASONAL GREENS 6

Garlic herb butter

TRUFFLE AND PARMESAN FRIES 6.5

BEER BATTERED ONION RINGS 6

(V, Ve*, GF)

DESSERTS

LEMON MOUSSE DOME 12

Lemon mousse, pistachio and coconut granola, served with lemon curd (V)

**STRAWBERRY AND VANILLA
MOUSSE 12**

Meringue raspberry crumble with a wild berry sorbet (V, GF)

BRAND SNAP BASKET 9.5

A selection of sorbets and ice cream

CHEESE AND BISCUITS 15

Celery, grapes, chutney and a range of selected cheeses (GF*)

CHOCOLATE CHEESECAKE 12

Toasted meringue and peanut tuile

**PEACH AND CHOCOLATE
CREMEAUX 12.5**

Honey comb, caramelised white chocolate and toasted peaches

HOT PUDDING OF THE DAY 9.5
Choose from custard, ice cream or cream (V)

SHARING PLATTER 22

A selection of mini desserts