



DINNER

SERVED MONDAY - SATURDAY - 7PM-8.30PM

NIBBLES

LAMB KOFTAS 6

Feta, salsa and mint yoghurt

SMOKED CHEESE CROQUETTES 5.5

Red pepper relish (V)

BUBBLE AND SQUEAK BITES 6

Cranberry relish

HERBED PITTA CHIPS 6

Roasted beetroot and garlic hummus with flaked almonds (V, VE)

STARTERS

CREAMED CELERIAC & PEAR SOUP 10

Served with mini bhajis (V, GF*)

SLOW COOKED BELLY

PORK BITES 11.5

Served with apple puree, an apple crisp and wholegrain sauce (GF)

CURRIED SCALLOPS 14.5

Served with mild curry sauce, celeriac remoulade and caramelised apple salad (GF)

LEEK AND WILD MUSHROOM

TART 12.5

Served with crispy quails egg and truffle hollandaise sauce (V)

BEETROOT AND APPLE TARTE

TARTAN 12

Served with black garlic ketchup and blue cheese beignet (V)

MAINS

PEPPERED FILLET OF BEEF 38

Dauphinoise potatoes, textures of onion and chive oil served with a whiskey and mushroom sauce (GF)

BALLOTINE OF CHICKEN 26

Served with apricot, apple and chicory risotto, sage leaves and crispy chicken skin (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.

SOY GLAZED SALMON FILLET 28

Served with salt baked celeriac, squash puree, pak choi and a citrus sauce

FILLET OF SEA BASS 29

Pine nut and herb crust, red wine braised shallots, parsnip puree, buttered baby turnips and a red wine reduction (GF)

BROWN BUTTER ROASTED CAULIFLOWER 24

Served with pickled leeks, flaked almonds sunflower, pumpkin and pomegranate seeds with a smoked cheddar sauce (V, GF)

WILD MUSHROOM & ROAST CELERIAC RISOTTO 23

Served with crispy onions, parmesan crisp and truffle oil

SIDES

TRIPLE COOKED CHIPS 6

Golden crisp & finished with sea salt (V, Ve)

FRENCH FRIES 6.5

With shaved parmesan & truffle oil (V)

BEER BATTERED ONION RINGS 6

Fried in a light golden beer batter (V)

HOUSE SALAD 6

Light, fresh with a perfectly balanced dressing (V, GF)

SAUTÉED NEW POTATOES 6

Lightly seasoned with garlic and herbs (V, Ve*, GF)

SAUTEED SEASONAL GREENS 6

With fennel infused garlic butter (V)

ROASTED HONEY ROOT VEGETABLES 6

Finished with honey & herbs (V, VE)

DESSERTS

CARAMEL & APPLE TRIFLE 10.5

Served with millionaires mousse, spiced sponge, apple compote, brown sugar chantilly cream and a crumble top

BAKED ALASKA 11.5

Milk chocolate & orange parfait, carrot cake croutons with a white chocolate and grand marnier sauce (V, GF*)

CHOCOLATE FONDANT 11

Ripple ice-cream, vanilla & blackberry marshmallow and pickled blackberries (V)

GINGER BREAD SPONGE 10.5

Treacle sauce, nut brittle and clotted cream (V)

BRANDY SNAP BASKET 10

A selection of sorbets and ice cream

HOT PUDDING OF THE DAY 10

Choose from custard, ice cream or cream (V)

CHEESE AND BISCUITS 15

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

SHARING PLATTER 23

A selection of mini desserts



FROM THE GRILL

8OZ SIRLOIN STEAK 34

Served with confit vine tomatoes, roasted herb flat mushrooms, smoked garlic butter, triple cooked chips with a garnish of dressed rocket (DF*, GF*)

Steak sauces £4
Peppercorn sauce
Diane sauce
Bernaise sauce

10OZ HONEY GLAZED PORK RIBEYE STEAK 28.5

Served with sauteed new potatoes, with chilli and apple, a garnish of watercress and a dijon sauce (GF)

WHITLEY BEEF BURGER 22

Served on a toasted brioche bun with baby gem lettuce, red onion, tomatoes and gherkins, served with skinny fries and a smoked paprika aioli (V, GF*).

Add on Crispy Bacon 2.5
Cheddar Cheese 2

GRILLED SPICED JERK CHICKEN BURGER 23

Served on a toasted brioche bun with baby gem lettuce, charred pineapple and red pepper relish with skinny fries and a ranch dressing

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.



DINNER

DESSERTS

CHOCOLATE FONDANT 11

Ripple ice-cream, vanilla & blackberry marshmallow with pickled blackberries (V)

BAKED ALASKA 11

Milk chocolate & orange parfait, carrot cake croutons with a white chocolate and grand marnier sauce (V, GF*)

CARAMEL & APPLE TRIFLE 10.5

Millionaires mousse, spiced sponge, apple compote, brown sugar chantilly cream and a crumble top

GINGER BREAD SPONGE 10.5

Treacle sauce, nut brittle and clotted cream (V)

CHEESE AND BISCUITS 15

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

HOT PUDDING OF THE DAY 9.5

Choice of custard, ice cream or cream (V)

BRANDY SNAP BASKET 9.5

A selection of sorbets and ice creams

SHARING PLATTER 22

A selection of mini desserts

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.