



DINNER

SERVED MONDAY - SATURDAY - 7PM-8.30PM

NIBBLES

FETA & SPRING ONION FRITTERS 6.5

Chilli jam (V)

HERBED PITTA CHIPS 6

Roast red pepper hummus with flaked almonds (V, VE)

TEMPURA ASPARAGUS 6

Lemon & horseradish cream sauce (V)

LAMB KOFTAS 6

Tomato salsa and mint yoghurt

STARTERS

LEEK & SPRING GREEN SOUP 10.5

Creme fraiche, crispy leeks & a rustic bread roll

KING PRAWN & CRAB RAVIOLI 14

Crab bisque, dill, fresh chilli & lime with crispy potato strings

BLUE CHEESE SOUFFLE 12

Caramelised onion, chive & tarragon veloute, pickled grapes and walnut vinaigrette

SPICED PORK TENDERLOIN 13.5

Apple mousse, purple sprouting broccoli, port reduction & crackling

HERB CRUSTED COD MEDALLIONS 13.5

Pea puree, crispy skin, asparagus tips, dehydrated baby tomatoes & lemon beurre blanc

FIVE SPICED BEEF SHORT RIBS 13

Maderia soy glaze, pak choi and a beetroot puree

HERITAGE CARROTS 10

Spiced granola, creamed feta, carrot reduction, orange zest & coriander

MAINS

PAN FRIED BEEF FILLET 39

Sticky beef cheek and potato roulade, roasted baby onions, watercress puree, horseradish emulsion & beef jus

PAN SEARED LAMB RUMP 36

Deep fried goats cheese & rosemary gnocchi, wild garlic veloute, caramelised carrot puree, glazed heritage carrots, rich sticky lamb jus

BUTTER ROASTED CHICKEN SUPREME 28

Chorizo foam, fondant potato, asparagus, spring onion jam and a red wine jus

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.

GRILLED RED SNAPPER 29

Paella rice, clams, saffron, broad bean and watercress salad

TANDOORI GLAZED COD LOIN 28

Wild garlic rosti, pea mousse, sweetcorn puree, cucumber, caper concasse & port reduction

SEARED FILLET OF SALMON 28

Orzo, watercress sauce, pickled radishes & sorrel

PRIMAVERA RISOTTO 22

Asparagus, mint oil & parmesan crisp

TEXTURES OF CAULIFLOWER 23

Charred florets, golden raisin puree, cauliflower cous cous, almond crumb, pickled cauliflower & lemon oil

ASPARAGUS & BROAD BEAN RAVIOLI 24

Pea veloute, chicory, pickled fennel & lemon 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)

SPRING GREENS 6

With fennel infused garlic butter (V)

TENDERSTEM BROCCOLI 6

Finished with lemon oil & flaked almonds (V, VE)

DESSERTS

70% DARK CHOCOLATE DELICE 12.5

Raspberry gel, freeze dried raspberries & raspberry sorbet

LEMON MOUSSE 11

A lemon mousse with coconut sponge encased in white chocolate, citrus salad, blood orange sorbet, toasted coconut & lemon curd

ICED STRAWBERRY PARFAIT 11

Elderflower, lime jelly, strawberry gel, shortbread crumb & toasted meringue

CHEESE AND BISCUITS 15

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

BRANDY SNAP BASKET 9.5

A selection of sorbets and ice cream

HOT PUDDING OF THE DAY 10

Choose from custard, ice cream or cream (V)

SHARING PLATTER 24

'Not sure what to order because they all look so good'
Try a selection of mini desserts



FROM THE
GRILL

8OZ SIRLOIN STEAK 36

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

8OZ HONEY GLAZED PORK RIBEYE 29

Served with a mango salsa, watercress, triple cooked chips and a dijon sauce

WHITLEY BEEF BURGER 23

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 rocket, mango salsa, skinny fries and a ranch dressing

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Choice of custard, ice cream or cream (V)

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A selection of sorbets and ice creams

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