



DINNER

SEASONAL | LOCAL | INDULGENT

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)

LAMB KOFTAS 6
Tomato salsa and mint yoghurt

TEMPURA ASPARAGUS 6
Lemon & horseradish cream sauce (V)

STARTERS

CHEFS SOUP OF THE NIGHT 9.5
homemade bread (V)

BURRATA SALAD 12
Grilled peach, heritage tomatoes, chilli jam, hazelnut crumb, basil pesto, fennel pollen. (V GF)

PAN FRIED SCALLOPS 14
roast sweetcorn and brown butter puree, crispy smoked pancetta, tomato concasse, black olive crumb, tarragon oil (GF*)

SIRACHA GRILLED KING PRAWNS 13.5
Romesco sauce, brown butter croutons, pineapple salsa, micro coriander (GF*)

BRAISED OXTAIL FILO TART 13.5
Salt baked beetroot, pickled shallots, sour cream foam, chives

SEARED WOOD PIGEON 14
Savoury granola, Swiss chard, port and beetroot gel, red wine reduction (GF*)

CHEF'S SIGNATURES

★ **LAMB RUMP** 36
charred corn, corn puree, textures of onions, pea puree, dauphinoise potato, rosemary and red wine reduction

★ **5 SPICED ROAST DUCK BREAST** 32
Crispy leg croquettes, caramelized carrot puree, swiss chard, cherries and almonds, port reduction

★ **SOY GLAZED MONKFISH TAIL** 35
Maderia soy glaze, pak choi and a Beetroot Fondant, Pak choi, soy reduction, spring onion jam, sesame, pomegranate

SIGNATURE MAINS

PRESSED PORK BELLY 29
Pistachio crusted pork tenderloin, fennel puree, apricot gel, pomme anna, white wine, mustard sauce. (GF)

PAN FRIED SALMON 29
Crushed new potatoes, Lemon and caper cream sauce, samphire (GF)

SEA BASS ESCABECHE 30
Potato terrine, red pepper chutney, carrot puree, pickled cucumber, celery, carrot reduction (GF)

PINENUT & CHERVIL RISOTTO 24
Basil Pesto, Spinach, Mascarpone, Parmesan Crumb (GF, V)

MISO GLAZED AUBERGINE 22
Giant couscous, coconut yogurt, toasted pine nuts, fresh coriander, lime (GF, V, VE*)

CHARRED WATERMELON & FETA SALAD 20
Watercress Salad, pickled radish, mint, Pak Choi, balsamic glaze, toasted hazelnut (DF*, GF, V, VE*)

ASK YOUR SERVER
ABOUT OUR
COCKTAILS




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 (GF)

 **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


SIDES

+ 6 EACH

 **TRIPLE COOKED CHIPS**
Golden crisp & finished with sea salt (V)

 **SAUTÉED NEW POTATOES**
Lightly seasoned & finished with butter and fresh herbs (V, VE)

 **ROASTED ROOT VEGETABLES**
Finished with herbs & honey (V, VE)

 **SAUTEED SPRING GREENS**
With fennel infused Garlic butter (V, GF)

FRENCH FRIES
With shaved parmesan & truffle oil (V)

GRUYERE DAUPHINOISE POTATOES
Layered potatoes in cream, garlic & melted gruyere

BEER BATTERED ONION RINGS
Fried in a light golden beer batter (V)

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



DESSERTS

PASSION FRUIT OPERA CAKE 11.5
Prosecco ganache montee, passionfruit delice, Prosecco sorbet

SHARING PLATTER 24
'Not sure what to order because they all look so good'
Try a selection of mini desserts

WHITE CHOCOLATE & STRAWBERRY TART 11
Mango sorbet, chocolate, strawberry mousse, white chocolate soil, meringue & strawberry tulle

HOT PUDDING OF THE DAY 10
Choose from custard, ice cream or cream (V)

BRANDY SNAP BASKET 9.5
A selection of sorbets and ice cream

AMARETTO CREME BRULÉE 10.5
Honey and lemon madeleines, cherry gel, blueberry, cherries, Chantilly mascarpone cream, Amaretto crumb

CHEESE AND BISCUITS 15
Celery, grapes, chutney and a range of selected cheeses (GF*)

PERFECT PAIRINGS

MORAJO PINOT GRIGIO, ITALY (HOUSE FAVOURITE)
Light and delicate with hints of melon and apricot – clean & easy-drinking 34

OCARINA MERLOT, CHILE (HOUSE FAVOURITE)
Smooth and approachable with ripe plum fruit – soft & rounded 34

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.



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Choice of custard, ice cream or cream (V)

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