



DINNER

SEASONAL | LOCAL | INDULGENT

SERVED MONDAY - SATURDAY - 7PM-8.30PM



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)

FRENCH FRIES

With shaved parmesan & truffle oil (V)



SAUTÉED NEW POTATOES

Lightly seasoned & finished with butter and fresh herbs (V, VE)

GRUYERE DAUPHINOISE POTATOES

Layered potatoes in cream, garlic & melted gruyere



ROASTED ROOT VEGETABLES

Finished with herbs & honey (V, VE)

BEER BATTERED ONION RINGS

Fried in a light golden beer batter (V)



SAUTEED SPRING GREENS

With fennel infused Garlic butter (V, GF)

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

WHITE CHOCOLATE & STRAWBERRY TART 11

Mango sorbet, chocolate, strawberry mousse, white chocolate soil, meringue & strawberry tulle

AMARETTO CREME BRULÉE 10.5

Honey and lemon madeleines, cherry gel, blueberry, cherries, Chantilly mascarpone cream, Amaretto crumb

SHARING PLATTER 24

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

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*)

BRANDY SNAP BASKET 9.5

A selection of sorbets and ice cream

PERFECT PAIRINGS

MORAJÓ 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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