

STARTER

Brown Crab Curry (GF) Served with Fermented Chilli Brioche £9.50

Seared Scallops Chestnut Velouté, Pea Purée and Squid Ink Crisps £11

White Bean and Red Pepper Hummus (VG) (V) Sesame and Garlic Oil

£7

Teriyaki Belly Pork On Udon Noodles with Lime and Chilli £8.50

Low temperature Duck Egg (V) Béarnaise Mousse, Parmesan Crisp, Black Truffle and Picked Vegetables £9

> Chicken Liver Parfait Cannolo Cocoa, Blackberry Gel and Togarashi £8.50

MAIN

Nut and Herb Crusted Cod Shitake Mushroom, White Fish Velouté, Pea and Broth Beans £27.50

> Lobster Mousse filled Agnolotti Pasta Sea Vegetables and Langoustine Bisque

> > £22

Add Truffle £5 supplement

Guinea Fowl and Pancetta Roulade Heritage Carrots, Pomme Purée and Demi-Glace £28

Cauliflower Steak (V) Harissa Curry, Burnt Cauliflower Purée and Vegetables Julienne £20

> Spiced Glazed Duck Breast Rainbow Chard, Duck Jus and Braised Leg Confit £26.50

> Beetroot Risotto (V) Smoked Feta Cheese and Roasted Beetroot Cubes £20

If you require information about any allergens or ingredients in our dishes, please ask a member of staff *CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



GRILL

30 Day Dry aged Sirloin Steak 8oz Vine Cherry Tomatoes, Mushroom, Chips, Peppercorn Sauce £30

30 Day Dry aged Fillet Steak 10oz Vine Cherry Tomatoes, Mushroom, Chips, Peppercorn Sauce £42

30 Day Dry aged Ribeye Steak 10oz Vine Cherry Tomatoes, Mushroom, Chips, Peppercorn Sauce £38

GRILL TO SHARE

22oz 30 Day Dry aged Chateaux Briand Vine Cherry Tomatoes, Mushroom, Chips, Peppercorn Sauce £90

22oz 30 Day Dry aged Sirloin on the Bone Vine Cherry Tomatoes, Mushroom, Chips, Peppercorn Sauce £70

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DESSERT

Deconstructed Strawberry Cheesecake Strawberry Gelee and Cheese Foam £7.50

Maple and Butternut Squash Pannacotta Mixed Berries Coulis £8

Gianduja Cake Caramel Sauce Chocolate Soil and Vanilla Ice Cream £7.50

> Pear and Rum Sticky Toffee Pudding Bourbon Ice Cream and Toffee Sauce £8

Cheeseboard Variety of Cheeses available. Please ask your server £12.50