



--DINNER--

2 courses £47/ 3 courses £57

including

FOR THE TABLE

Homemade Bread and Flavoured Butter

LIQUEUR

Our ethos is curiosity and exploration. With this in mind, we offer a complimentary liqueur pairing alongside each of our desserts to enhance their flavour and maximise your enjoyment whilst trying something new.

WATER

We charge £2 for unlimited Brita filtered still and sparkling water. A portion of this charge is donated to a charity of our staffs' choosing. Please ask for more details.

--STARTERS--

Mushroom Parfait

Pickled Celeriac, Walnut Ketchup, Sourdough (v)(vg)

Confit Chicken Terrine

Leek Fondue, Onion Puree, Truffle Dressing, Chicken Brioche

Salmon

Citrus Cured Loch Duart Salmon, Pickled Lemon, Dressed Fennel, Keta Caviar, Verjus

Beetroot

Risotto, Roast Golden Beets, Walnut, Goats Curd (v)(vg)

Burrata

Isle of Wight Tomatoes, Pickled Shallot, White Balsamic, Basil Oil, Gremolata (v)(vg)

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 12.5% service charge is applied as standard to all bills.

*Although all care has been taken to prepare the dish, some may contain shot.

-MAINS-

Hake

Warm Tartare Sauce, Cornish Dulce, Spinach, Monks Beard

Beef Rump

Bone-Marrow Rosti Potato, Chestnut Mushroom, Charred Shallot, Hispi Cabbage

Cauliflower

Roast Cauliflower, Miso Butter Sauce, Dukkah, Raisin, Pickled Carrot (v)(vg)

Chicken

Fondant Potatao, King Oyster Mushroom, Mushroom Ketchup, Roscoff Onion, Chasseur Sauce

Lamb Loin

Seared and Roast Loin, Peas a la Francaise, Creamed Potato, Red Wine Sauce

Rib-Eye Steak

8oz, 28 Day Aged Hereford Beef, Skin on Fries, Mushroom, Tomato, Bearnaise Sauce

Steak to Share

(£16 supplement per couple)

Roscoff Onion, King Oyster Mushroom, Fondant Potato, Red Wine Sauce

-SIDES-

ALL £5

Braised Leeks, Wholegrain Mustard Vinaigrette

Tomato, Shallot and Basil Salad

Creamed Potato, Crispy Onion, Chive oil

Skin on Fries, Lemon and Herb Salt

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-DESSERTS-

Banoffee

Caramel Poached Banana, Mascarpone, Baked White Chocolate, Banana Sorbet (v)

Rhubarb

Bavarois, Poached Rhubarb, White Chocolate Crèmeux

Mille-Feuille

Poached Strawberry, Chantilly Cream, Strawberry Sorbet (v)(vg)

Dark Chocolate

Layered Delice, Vanilla Milk Puree, Yoghurt Sorbet

Cheese

British Cheese Selection, Crackers, House Chutney

-AFTER DINNER DRINKS-

Espresso Martini £12

Vodka, Mr Black, espresso

Amaretto Sour £12

Amaretto, lemon, egg white

Chocolate & Rhubarb Martini £12

Rhubarb liqueur, chocolate liqueur, vodka

Army & Navy £12

Gin, orgeat, lemon

-HOT DRINKS-

Americano £3.50 Latte £3.75 Flat White £3.25 Cappuccino £3.75

Double Espresso £3.50 Hot Chocolate £4.00 Mocha £4.00

English Breakfast Tea £3.25 Earl Grey Tea £3.25 Herbal Tea (ask server) £3.50

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