



RESTAURANT MENU

NIBBLES

Homemade Bread
Brioche, Rosemary Focaccia, Herb Butter 
£5.00


Olives
Served Warm, Lemon & Chilli Dressing  
£4.00



TO START

Soup of the Day
Please ask your server for today's soup and allergen information 
£6.50

Duck Leg Bon Bon
Celeriac Remoulade, Celeriac Puree, Celeriac Crisp, Apple Gel
£9.95

Pressing of Ham Hock
Pickled Candy Beetroot, Fig Gel, Pear, Focaccia Crout 
£8.50

Smoked Mackerel Rillettes
Pickled Rhubarb, Crispy Caper, Chive Oil, Sourdough Toast 
£9.00

Wild Mushroom
Focaccia Toast, Avocado Cream  
£7.50

MAIN COURSE

Fillet of Sea Bass
Creamed Potatoes, Warm Tartare Sauce, Batter Scraps, Curried Onion Bhaji
£24.50

Chicken Supreme
Truffle Pomme Puree, Roasted Shallot, Chicken Skin Crumb, Bourginion Sauce 
£19.50

Salt Baked Celeriac
Black Garlic, Butterbean Puree, Fried Chick Peas, Salsa Verde
£17.50

*A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed.
Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and if you require any further information regarding allergens, please speak to a member of our team before ordering. Many of our dishes can be altered to suit requirements.*



Vegan



Vegetarian



Gluten Free



Gluten Free Available

Crispy Pork Belly
Braised Gem Lettuce, Asian Pulled Pork Hash Brown, Sesame Apricot Puree, Crispy Kale
£23.50

8oz Sirloin
Café de Paris Butter, Hand Cut Chips, Mushroom, Tomato, Watercress 
£27.50


Add Peppercorn Sauce £2.50

ON THE SIDE


Hand Cut Chips
Rosemary & Sea Salt  / *Truffle & Parmesan* 
£4.00/£5.50

Mixed Green Vegetables
Herb Oil, Mint  
£4.50


Mixed Side Salad
French Dressing  
£4.00



Herb New Potatoes  
£4.00


DESSERT


Millionaires Tart
Chantilly Cream, Fleur de Sel 
£8.50

Raspberry Sponge Pudding
White Chocolate Crème Anglaise, Caramelised White Chocolate
£7.50

Chocolate Dome
Chestnut Bavaois, Hazelnut Meringue, Hazelnut Ice Cream, Roasted Black Grapes 
£8.50

Yuzu Posset
Blueberry Compote, Cinnamon Beignet  
£7.00

Selection Of British Cheese
Crackers, Homemade Chutney, Celery, Grapes 
£10.50

Selection Of Ice Cream or Sorbet
Please ask for today's flavour selection and allergen information 
£10.50

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