

A LA CARTE MENU

Served in the Restaurant
Tuesday - Thursday, 12 - 8.30pm, Friday - Saturday, 12 - 9pm

2 courses - £29 / 3 courses - £34
Friday & Saturday from 7pm 2 courses - £32 / 3 courses - £37



TO BEGIN

Pulled pigs cheek taco

Mango & chilli salsa, pickled cucumber, apricot gel, coriander oil (gf)

63 degree poached duck egg

Plum & molasses tart, spiced carrot, five spice chutney (v)

Pan seared scallops

Trio of broccoli, seed granola, lemon & roe tuille, popcorn shoots (gf) *+£6 supplement*

Mushroom crumpet

Truffle oil, parmesan & Marmite soil, leak & potato puree (ve)

Confit duck pressing

Salt & pepper potato puree, charred cucumber, popcorn shoots, soy glaze (gf)

Fish & chips

Crispy cod cheeks, potato cylinders, curry sauce, pickled grapes, coriander oil (gf)

MAINS

Curried duck breast

Carrot & apricot purée, pak choi & onion slaw, Bombay potato, curry sauce, coriander oil (gf)

Pan fried stone bass

Pea & dill crust, shellfish bisque, persiennes potatoes, pickled fennel, samphire & dill

Rosemary & thyme lamb rump

8oz, aubergine puree, confit carrot, cavolo nero, burnt onion & chive mash, minted jus (gf)

Trio of potato

Heritage pomme anna, black pepper pomme purée, lime salted crisp, burnt onion, seared tofu, sour tomato gel, peppercorn sauce (gf, ve)

Pork & apple crumble

Pork tenderloin wrapped in streaky bacon, cider apple, burnt onion & chorizo crumble, vegetable cubes, cabbage petals (gf)

Pan seared beef fillet

6oz, beef fat potato fondant, red onion chutney, broccoli puree, Marmite crumb, peppercorn sauce *+£8 supplement*

Ribeye steak

10oz, chicken stock onion bhaji, house salad, peppercorn sauce, fries *+£8 supplement*

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

v-vegetarian / ve-vegan / gf-gluten free



SIDES

Seasonal greens

Salt & pepper (gf, ve avail) 4.50

Sweet potato mash

Roasted with pepper (gf, ve avail) 4.50

House salad

French vinaigrette (gf, ve avail) 4.50

Onion bhajis

Chicken stock flavoured (gf) 4.50

Spiced falafel bites

Sweet chilli emulsion (gf, ve avail) 4.50

TO FINISH

Sticky toffee pudding

Black treacle butterscotch, coffee ice cream & honey comb (gf, v)

White chocolate blondie

Strawberry soup, chilli & nut brittle Madagascan vanilla ice cream, lime sherbet (v)

Lemon tart

Sugar glass, raspberry & pink peppercorn ice cream , pickled blackberries (gf, v)

Amaretto iced parfait

Fried ginger sponge, brandy snap, burnt orange puree (gf, v)

Carrot cake

Carrot ginger puree, sugar glass, vanilla ice cream (gf, ve)

Orange lava pudding

Cointreau ice cream, caramel shards (v) *+£2 supplement*

Individual dish prices, wine pairings & allergens available upon request