

A La Carte Menu

To Share

Bread Basket

Fresh bread & whipped butter
£2.50

Smoked Almonds (V)

£4.50

Olives (V)

£4.50

Mini Chorizo

£6.95

Hummus & Flatbread (V)

£6.95

Padron Peppers (V)

£7.50

Fish Cakes

Herb mayonnaise
£8.50

Charcuterie Selection

Each £4.25 / five £19.95

Cheeses Selection

Each £4.25 / five £19.95

Cheese & Charcuterie Selection

All five cheeses and five charcuteries
£36.95

Sharing Platter (V)

Olives, hummus, padron peppers,
herb cheese stuffed piquillo
peppers & Spanish omelette
£19.95

Starters

Burrata

Blood orange, red onion petals
& watercress
£13.95

Seared Scallops

Pickled ginger, beetroot & coconut
yoghurt purée
£14.95

Oysters

each	½ dozen	9
£3.95	£22.95	£34.95

Beef Tartare

Truffle hollandaise &
artichoke crisps
£15.95

Scotch Egg

Prawn bisque, pickled
radish & dill
£12.95

Cep Velouté (VG)

Sourdough croutons
£12.95

Tiger Prawns

Grilled prawns with aioli		
each	½ dozen	9
£3.95	£22.95	£34.95

Mains

Pan Fried Pollock

Celeriac purée, hazelnut pesto &
Granny Smith apples
£22.95

Lamb Loin

Red cabbage purée, dauphinoise potatoes,
parsley sponge & jus
£26.95

Pan Fried Salmon

Watercress velouté, crispy potatoes, green
olives & fermented cabbage tapenade
£25.95

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions,
smoked bacon, harissa mayo & fries
£17.95

Savoy Cabbage (VG)

Mushroom mousse, miso onion purée,
artichoke crisps & pickled kohlrabi
£16.95

100z Rib Eye Steak

28 days aged British beef, served with rocket
& fries
£37.95

Cacio e Pepe

Bucatini, pecorino & black pepper
£15.95

8oz Fillet Steak

28 days aged British beef, served with rocket
& fries
£39.95

Wine Pairings

Discovery Pairing

2 Courses £19.00 / 3 courses £25.00 (125ml)

Prestige Pairing

2 Courses £39.00 / 3 courses £59.00 (125ml)

Sides

£5.50 each

Savoy Cabbage & Smoked Bacon
Tenderstem Broccoli & Gremolata (V)
Garlic Butter New Potatoes (V)
Sweet Potatoes & Chilli Honey (V)
Skinny Fries (V)

Sauces

£2.50 each

Peppercorn
Maitre d' Garlic Butter

Desserts

Tiramisu (V)

£8.50

Banoffee Pie (V)

Caramelised pecans
£8.50

Rhubarb & Custard (V)

Toasted almonds & meringue
£8.50

Chocolate & Pistachio Eclairs (V)

Vanilla diplomat
£8.50

Lemon Madeleines (V)

Lemon crème anglaise
£8.50

Home-made Ice Cream & Sorbet (V)

1 scoop £2.75/3 scoops £7.95

(V) Vegetarian. (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.