



A la Carte Menu

Starters

Roast Butternut Squash & Spiced Sweet Potato Soup – <i>honey & thyme crème fraîche</i>	£ 6 v poss gf
Confit Duck Leg – <i>clementine, puy lentil, toasted sesame seeds</i>	£ 7 gf
Pan-seared Scallops – <i>spicy sweet corn chowder, char-grilled corn, micro coriander</i>	£ 10.5
Pan-seared Pigeon Breast – <i>celeriac & cinnamon purée, pickled blackberries, date jus</i>	£ 7 gf
Grilled Comice Pear – <i>blue cheese bon bon & chicory salad, elderflower dressing</i>	£7 v poss gf

Main Courses

Rolled Porchetta – <i>stuffed with lemon zest, fennel seed, chilli, cheese, onion puree, celery, apple, watercress salad</i>	£ 17 gf
Roast Rump of Lamb- <i>garlic, rosemary, fricassee of peas, new potatoes, wild mushroom, tomato jus</i>	£ 21 gf
Pan-fried Seabass Fillet – <i>sautéed potatoes, crab bon bon, wilted spinach, shellfish cream sauce</i>	£ 17 poss gf
Roast Cauliflower – <i>tenderstem broccoli & butternut squash salad, pomegranate, Dukka</i>	£ 13 vegan
10oz 28 Days Rib-eye Steak– <i>double cooked chips, chimichurri dressing, classic Caesar salad, crispy bacon, soft boiled egg, crouton, Parmesan</i>	£ 26 gf

Marinated olives £3	Steamed Greens £3	Buttered new potatoes £3.5
Raw Vegetable £4.5	Rocket, Sun-blushed £4	Double Cooked Chips/ Cheesy £3/£4.5
Noodle Salad	Tomato Parmesan Salad	Chips

Service is discretionary, although a suggested 10% will be added for parties of 8 or more
We cook fresh to order, so if you have particular preferences, please ask (eg dietary or other requirements or small portions) If there any aspects of your experience that you are not happy with, please speak to the manager so that we can put it right.
Complaints cannot always be retrospectively dealt with.

v vegetarian dishes *gf* dishes that **can** be gluten free

NB: while we follow best practice, we cannot guarantee no cross-contamination (eg nuts, gluten etc)