



Dinner Menu

Starter

Fresh Soup of the Day with freshly baked bread (daily allergens)	£8.50
Gorgonzola & Fig Mille-Feuille (M,G,Su,N) (V) balsamic glaze, walnut oil	£14.00
Grilled Bone Marrow (Su, G) charred shallots, flat leaf parsley, crispy capers, crusty sourdough toast	£15.50
Baby Beetroot Salad (N) (Vg) pistachio & hazelnut crumble, coconut yoghurt	£12.50
Salmon Ceviche (F) red chilli, chard, avocado, kiwi & lime dressing	£16.00
Duck Terrine & Olives (Su) apple & date chutney, crispy pancetta lardons, sourdough bread	£16.00
Walnut Crumbed Soft Goats Cheese (M,N) beetroot tartare, avocado mousse, micro salad leaves	£14.00



For the respect of other guests, we request that mobile telephone calls are not taken whilst in the Restaurant.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian/*V dish adapted *can be adapted to gluten free

Main Course

Harissa Rubbed Lamb Rump (Su,E) (Gluten Free) aubergine imam bayildi, round rösti potatoes, mint jus	£30.00
Roasted Venison Haunch (Ce, Su) blackberry purée, roasted baby root vegetable, roasted cocotte potatoes, juniper jus	£34.00
Lemon Thyme Pan Roasted Corn Fed Chicken Supreme (M) dauphinoise potato, truffled carrot purée, poached & smoked baby leeks, cep chicken jus	£28.00
Chateaubriand for Two (recommended medium rare) (M,E) pont neuf chips, sauce béarnaise, portobello mushroom, roasted cherry vine tomatoes (£24.00pp supplement if on inclusive terms)	per person £45.00
Fish of the Day (F,M) crushed new potatoes, garlic spinach & herb cream sauce, tomato compote, crispy onion (£9.00pp supplement if on inclusive terms)	£36.00
Slow Braised Octopus (Mo) fennel, watercress, flat mushroom, saffron lemon oil	£34.00
Linguini (Vg) (Gluten Free) roast pepper, spinach, nut free pesto, baby capers, artichoke, crispy onion, sun blushed tomatoes	£24.00
Wild Mushroom Risotto (Vg) spinach, truffle oil, mushroom dust	£22.00
Side Orders	
Fingerling Potatoes, Boiled Herb Butter (M)	£7.00
Tender Stem Broccoli, Green Beans (M)	£7.00
Garlic Creamed Spinach (M)	£7.00
Three Times Cooked Pont Neuf Chips	£7.00

Paw'tatoes - £5 Gift Aid to Hearing Dogs for Deaf People

Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5 donation contributes to training treats that will support a Hearing Dog for a full month.



Dessert

Apricot (M) (Gluten Free) yoghurt parfait, toffee, peach & honeycomb	£13.00
Sticky Date Pudding (M,E,N,G) banana, praline, clotted cream ice-cream	£13.00
Chocolate Orange Creamaux Choux Bun (G,M,E,N) figs, hazelnuts & crème fraiche sorbet	£14.00
Warm Chocolate Brownie (G,E) (Vg) cherries, blood orange sorbet	£13.00
Lemon Thyme Crème Brûlée (G,M,E) blackberry sorbet, shortbread	£13.00
Selection of British Cheeses (M,G,Su) apple & date chutney, wafers, quince, grapes	£16.50

Coffee and Artisan Petit Fours

£5.25



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