



## Dinner Menu

### Starter

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

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



## Dessert

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

## Coffee and Artisan Petit Fours

£5.25



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