

A LA CARTE

FOR THE TABLE

Soda bread with whipped
beef butter
£3.50

Croissant bun with cheddar
and roasted garlic (V)
£3.50

Potato and rosemary focaccia with
rapeseed oil and maple vinegar (V)
£3.50

STARTERS

Roasted cauliflower soup with cardamom cured egg yolk, coconut, and coriander (V)	£12.00
Barbecued monkfish with Kerelan butternut curry sauce, puffed rice, and coriander oil	£14.50
Cured mackerel with roasted beetroot, verjus jelly, and puffed quinoa	£13.50
Barbecued pork belly with warm fregola salad, blackberry BBQ sauce, and pickled blackberry	£13.50
Smoked chicken and duck terrine with sorrel pesto, orange gel, and frisée	£13.00
Lager braised onions with puff pastry, maple roasted baby onions, garlic espuma, and a nigella seed, cheddar and sourdough crumb (V)	£12.50

MAIN COURSES

Pan-roasted chicken breast with smoked potato terrine, barbecued baby leeks, fig purée, and rainbow chard	£29.00
Beef fillet with roasted garlic rosti, sun-dried tomato ketchup, and roasted bone marrow, and shallot salad	£46.00
Pan roasted cod with ancho dust, chorizo white bean stew, and a crayfish and sweetcorn dressing	£30.00
Butternut squash tart with almond, goat's cheese and capers (N) (V)	£23.00
Vegan flank steak with sun-dried tomato ketchup, and roasted garlic rosti (VG)	£32.00
Pan-fried bream with miso-roasted aubergine, gochujang mayonnaise, pickled spring onion, sesame, and coriander	£31.00
Wild mushroom ravioli with dill seed granola and tarragon (V)	£22.00

(N) Contains nuts (V) Vegetarian (VG) Vegan (DF) Dairy free
For those with specific allergens that would like to know more about the dishes on our menus,
please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

JOSPER GRILL

All dishes in this section have been sourced from our local, award-winning butchers, A Turner & Sons

320g Sirloin steak with triple cooked chips and roasted bone marrow with shallots and chive	£39.00
320g Ribeye steak with triple cooked chips and roasted bone marrow with shallots and chive	£40.00
Spatchcock gochujang poussin with triple cooked chips and roasted bone marrow with shallots and chive	£32.00
To share - 900g T-bone steak with triple cooked chips, roasted bone marrow with shallots and chive, Josper-roasted peppers, chipotle chimichurri and black garlic mayonnaise	£80.00
Sauces Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise	£2.00
Steak rubs Cardamom & coffee / Dried shiitake & brown sugar / Chipotle & garlic	£1.00

SIDES

Miso-tossed green beans (V)	£5.50
Roasted tenderstem broccoli with cheddar (V)	£5.50
Mashed potato with bacon gravy and crispy onions	£5.50
Roasted carrot with black peppercorn, honey and ricotta (V)	£5.50

DESSERTS & CHEESE

Banana soufflé with vanilla and rum diplomat cream and rum caramel (V)	£12.50
Blood orange panna cotta with honey and Greek yogurt mousse, Italian almond biscuit and blood orange sorbet (N)	£12.50
Coffee baked Alaska with milk ice cream, chocolate and almond sponge, coffee parfait and torched Italian meringue (N) (V)	£13.00
Rhubarb and custard with a custard biscuit and candied rhubarb (V)	£12.50
Selection of cheeses with thyme crackers and apple ketchup	£14.00

TO FINISH

Viennetta affogato
£6.50

Cornet with whipped ganache
£3.50

Hand cast chocolates
£3.00

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