

Small Plates 3 for £22

Braised Beef (df) (gf)

Chipotle sweet potato purée, salsa verde, shallots 9.5

Mini Camembert (v) (gfo)

Hot honey, Miller's crackers £10

Beetroot Carpaccio (vg) (gf)

Carrot purée, coconut soil, roasted peanuts 8

Gambas Pil Pil

Tarragon & lemon salsa, sesame croutons 9

Homemade Bread (v)

Café de Paris butter 5

Caesar Salad Croquettes (gf)

Lettuce purée, Parmesan, pancetta crisp 8

Mains

Herb Crust Cod Loin (gf)

Lemon beurre blanc, cauliflower, sapphire 18.5

8oz Ruby & White Sirloin Steak (gf) (df)

Pommes frites, garlic tenderstem 26
Add sauce: peppercorn or red wine jus 3

Pork Chop (gf)

Mustard pomme purée, apple, baby fennel 22

Sundried Tomato Risotto (vg) (gf)

Roasted asparagus, caramelised leeks 18

Spring Chicken Roulade (gf)

Wild garlic, basil pesto, spinach, baby turnips, sorrel purée 20

Desserts

Lemon Curd and White Chocolate mousse (v) (gf)

Matcha tea sponge, Mascarpone ice cream

Vegan Black Forest Gateau (vg) (gf)

Aero chocolate, cherry gel, boozy cherries, chocolate sorbet, coco nib tuile 8

Raspberry Whisky Mousse (vg) (gf)

Cocoa oat granola, smoked honey gel, mascarpone ice cream 8.5

Pear Terrine (v)

Pain de piece, Smoked Scamorza cheese, pear chutney and truffle dressing orange powder 10

Tropical Mochi (vg) (gf)

Dragon fruit mango chilli and coriander salsa, coconut foam, toasted coconut 9

Liquid Desserts

Espresso Martini

Absolut Vodka, Kahlua, Espresso and Sugar 11



Negroni

Campari, Martini Rosso, Beefeater Gin, Orange 11



Dessert Wine

125ml Btl

Torres, Muscato Oro

9 38

La Guita Manzanilla

8 26

Dow's Tawny Port

8

Please let a member of staff know if you have any allergies or intolerances when you order.

v = vegetarian vg = vegan gf = gluten free df = dairy free

A 10% discretionary service charge will be added to your final bill.