



WHILE YOU WAIT

Home-Made Bread | olive oil and butter | £2.5

Honey Glazed Chorizo | £4

^{GF} Marinated Olives | £3.5

STARTERS

^{GF} Ham Hock & Pigs Cheek Terrine | pickled onions, truffle mayo, quail egg, pear, pine nuts | £7.5

^{GF} Smoked Mackerel Rillettes | dill bavaise, cucumber, apple, radish | £7.5

Pan-Fried Scottish Scallops | artichoke orzotto, serrano ham, samphire | £11

^{GF} Goats Cheese Mousse (v) | poppy seeds sablé, fig, candied hazelnuts | £7

MAIN COURSES

^{GF} Dry Aged Sirloin of Beef | slow-cooked brisket, truffle potato purée, spring onions, cavolo nero | £21

^{GF} Guinea Fowl | pan-fried breast, confit leg, sweetcorn fritters, caramelised parsnip, thyme jus | £18

^{GF} Loin of Venison | braised chicory, glazed carrots, tenderstem broccoli, beetroot, chestnut & parsley pesto | £20

^{GF} Pan-Fried Sea Bass | romanesco, pak-choi, jersey royals, oyster mushroom | £18

Mushroom Wellington (v) | potato purée, tenderstem broccoli, cavolo nero, beetroot | £15

DESSERTS & CHEESE

^{GF} Selection of British Cheese | £8

^{GF} Amaretto Crème Brûlée | £6

Chocolate Mille-Feuille | £6

Vanilla & Strawberry Cheesecake | £6

^{GF} Selection of Home-made Ice Cream & Sorbet | £6

(v) vegetarian

^{GF} – gluten free option available

please, inform your waiter about any dietary requirements or allergies