

Open Monday to Friday, 6pm - 10pm



Food Menu

Starter

Cream of Leek and Potato (v)	8
<i>Chive oil & warm bread roll</i>	
Smoked Cured Salmon	13
<i>Homemade buckwheat blini, soft quail egg, horseradish cream, cucumber, preserved lemon, dill & sea fennel</i>	
Grilled Octopus (gf)	15
<i>Butter bean ragu, smoked tomato & fresh herbs</i>	
Chicken and Mushroom Roulade	10.5
<i>Savoy cabbage, truffle cream, pickled winter vegetable, sourdough crisp</i>	
Heritage Beetroot Salad (v) (gf)	8.5
<i>Basil goats curd, caramelized hazelnut & winter leaves</i>	
Charred Squash and Buckwheat Salad (vg) (gf)	8.5
<i>Pickled mushroom, baby onion, parsley dressing & smoked almonds</i>	

From The Grill

8oz Sirloin Steak (gf) 8oz Ribeye Steak (gf)	28 32
<i>Served with triple cooked hand cut chips, confit heritage tomato & peppercorn sauce</i>	
The Penny's Beef Burger	18.5
<i>Signature brioche bun, onion compote, lettuce, beef tomato & sliced gherkin & chips</i>	
Grilled Scottish Salmon	22.5
<i>Fresh linguine, lemon mussel cream sauce & Keta Caviar</i>	

Main Course

Slow Roast Cotswold Chicken (gf)	18.5
<i>Chives mash potato, rainbow chard, chicken Jus</i>	
Poached Cornish Hake (gf)	20.5
<i>Garlic new potato, sea samphire, celery and cockles</i>	
Roasted Jerusalem Artichoke Risotto (v) (gf)	17.5
<i>Shiitake mushroom, aged parmesan & hazelnut Oil</i>	

Side Dishes

Creamy Mash Potato (v) (gf)	7	Sauteed Green Beans (v) (gf)	7
Honey Glazed Heritage Carrots (v) (gf)	7	Warm Sourdough & Smoked Butter (v)	7
Triple Cooked Hand Cut Chips (vg) (gf)	7		

Sweet

Carrot and Apple Pie (v)	9.5
<i>Peacan crumble, warm custard and vanilla ice cream</i>	
Milky way Nougat Bar (v)	9.5
<i>Coconut sorbet</i>	
Lotus Biscoff Cheesecake (v)	9.5
<i>Mocha coffee sauce</i>	

VG Vegan **GF** Gluten free **V** Vegetarian

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our staff know if you have any allergies. Our dishes are made here and may contain trace ingredients.

