Open Monday to Friday, 6pm - 10pm

Food Menu



Starter		From The Grill	•
Cream of Leek and Potato (v)	8	8oz Sirloin Steak (gf) 8oz Ribeye Steak (gf)	28 32
Chive oil & warm bread roll		Served with triple cooked hand cut chips, confit heritage	
Smoked Cured Salmon	13	tomato & peppercorn sauce	
Homemade buckwheat blini, soft quail egg, horseradish cream, cucumber, preserved lemon, dill & sea fennel		The Penny's Beef Burger Signature brioche bun, onion compote, lettuce, beef tomato Signature gliech chips	18.5
Grilled Octopus (gf) Butter bean ragu, smoked tomato & fresh herbs	15	Grilled Scottish Salmon Fresh linguine, lemon mussel cream sauce & Keta Caviar	22.5
Chicken and Mushroom Roulade Savoy cabbage, truffle cream, pickled winter vegetable, sourdough crisp	10.5	\mathbf{M} . \mathbf{C}	
and a second sec		Main Course	10.5
$Heritage\ Beetroot\ Salad\ (v)\ (gf)$	8.5	Slow Roast Cotswold Chicken (gf)	18.5
Basil goats curd, carmelized hazelnut & winter leaves		Chives mash potato, rainbow chard, chicken Jus	
Charred Squash and Buckwheat Salad (vg) (gf) Pickled mushroom, baby onion, parsley dressing & smoked almonds	8.5	Poached Cornish Hake (gf)	20.5
		Garlic new potato, sea samphire, celery and cockles	
		Roasted Jerusalem Artichoke Risotto (v) (gf) Shiitake mushroom, aged parmesan & hazelnut Oil	17.5

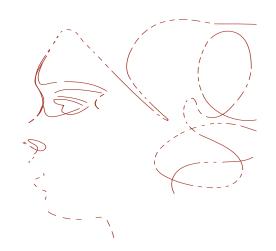
Side Dishes

$Creamy\ Mash\ Potato\ (v)\ (gf)$	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
Peacan crumble, warm custard and vanilla ice cream	
Milky way Nougat Bar (v) Coconut sorbet	9.5
Lotus Biscoff Cheesecake (v) Mocha coffee sauce	9.5

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.