

À LA CARTE MENU

SERVED EVERY DAY FROM 12.00-15.00 & 17.30-22.00

Potato & rosemary sourdough, onion butter (V) 427kcal 4.80

STARTERS

Giant king prawns, garlic & chilli butter, aioli 244kcal 23.00
Carrot & coriander soup, crispy salsify, coriander oil (Vg) 74kcal 9.00
Fennel, chicory, orange & dill salad (Vg) 102kcal 12.50
Charred mackerel, cucumber, samphire & horseradish, preserved lemon 448kcal 18.00
Ox cheek croquette, celeriac, chicory, smoked paprika aioli 450kcal 14.00
Seared scallops, caramelised cauliflower, sweetcorn, smoked bacon, citric apples & pears 436kcal 21.00
Ham hock & partridge terrine, remoulade, toasted sourdough 508kcal 13.50

MAINS

Confit duck leg, honey roast parsnip, spiced red cabbage, duck sauce 1027kcal 32.00
Seared halibut loin, squash, barley, wild mushroom, chicken & tarragon butter 592kcal 34.00
Ras el hanout tofu, braised lentils, pickled shallot & parsley, charred aubergine (Vg) 565kcal 19.50
Roasted guinea fowl breast, truffled mash potato, king oyster mushroom, beer braised onion 548kcal 28.00
Pan roasted cod, Jerusalem artichoke, brussels sprout & bacon 337kcal 29.00
Celeriac Wellington, wild mushroom, turnip, salsify, preserved cep cream (Vg) 488kcal 22.00
Marinated pork fillet, bbq peach, maitake mushroom, Tokyo turnip, smoked pork sauce 519kcal 27.00

GRILL

COOKED OVER CHARCOAL BRIQUETTES

Steaks are garnished with confit tomato, portobello mushroom, pickled shallot

35 Days dry aged 240g fillet 468kcal 46.00
42 Days dry aged 320g ribeye 906kcal 48.00
35 Days dry aged 280g sirloin (halal) 667kcal 38.00

FOR TWO

Whole native lobster, garlic butter, truffle & Parmesan fries 2022kcal 98.00
35 Days dry aged 990g porterhouse steak 1791kcal 100.00

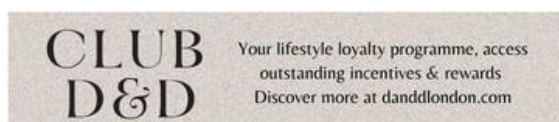
SIDES

Skinny fries (Vg) 405kcal
Truffle & Parmesan fries 534kcal
Crab crushed new potatoes 548kcal
Sweet potato fries, lemon aioli 692kcal
Sautéed kale, smoked bacon 390kcal
Portobello mushrooms, garlic butter 194kcal
Rocket salad, Parmesan & red onion 103kcal

SAUCES

6.00 Peppercorn 157kcal 4.00
6.50 Béarnaise 175kcal 4.00
6.50 Chermoula 87kcal 4.00
6.50
6.00
6.75
6.00

PLAN YOUR NEXT CELEBRATION
WITH US
SCAN FOR MORE INFORMATION



Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. All prices include VAT. Adults need 2000 calories a day. 13.5% service charge will be added to your bill.

*Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot.