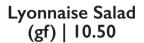
# A LA CARTE

### **STARTERS**



Vitello Tonnato (gf) | 12

Soup of the Day | 9

**Spring Salad (vg, gf)** | II asparagus, pea, broad bean, radish, snow peas, citrus vinaigrette

Salmon Terrine | 14

mint yoghurt, caperberries, sourdough toast

Spinach & Ricotta Quenelles (v) | 12 Parmesan cream

Beal's Farm Spalla | 13 celeriac remoulade

Sourdough & Baguette (vg) | 4





#### **MAINS**

Freekeh, Chickpea and Pomegranate Superfood Salad (vg) | 19

Moules à la Provençale (gf) | 18 frites

Pea and Shallot Ravioli (v) | 11/21 lemon and thyme butter

Braised Jarret de Veau (gf) | 32

Pan-fried Stonebass | 26 giant cous cous, preserved lemon

Chicken Cordon Bleu | 23 Dijon mustard cream

Beef Wellington to Share 400g | 82 red wine jus (Please allow 50 minutes waiting time)

#### DISH OF THE DAY

please ask your server

## **GRILL**

Our grilled dishes are served with a sauce of your choice: Hollandaise/Bérnaise/Red wine jus/Peppercorn

**Steak Frites (gf)**Flat Iron 200g | **19** Ribeye 200g | **30** Fillet 200g | **38** 

Porterhouse Ikg to Share | 80 served with 2 side dishes and 2 sauces of your choice

Barnsley Lamb Chop (gf) | 30 served with mint sauce

Crispy Pork Belly (gf) | 24 chargrilled apple, lemon, sage and caper beurre noisette

Grilled Lobster (gf) half | 26 whole | 50 garlic butter with frites

Grilled Tuna (gf) | 28 tomato, olive and caper salsa

Crispy Enoki Mushroom (vg, gf) | 19 artichoke, polenta, harissa humus

#### **SIDES** Each 5

Minted New Potatoes (vg, gf) RAILS Salad (vg, gf) Buttered Spring Cabbage (v, gf)

Frites (vg, gf)

Steamed Tender Stem Broccoli (vg, gf) Crushed Sweet
Potato (v, gf)
garlic and parsley butter

#### **DESSERTS** Fach 9

Dark Chocolate and Raspberry Mousse (v)

Vanilla Crème Brûlée (v, gf) rhubarb compote Pistachio Mille-feuille with Lemon Mascarpone (v) Coconut and Mango Chia Parfait (vg, gf)

Selection of Sorbets (vg, gf) or Ice Creams 6

Selection of Seasonal Cheeses with quince jelly & crackers 15

