

A LA CARTE

STARTERS

Lyonnaise Salad (gf) | 10.50

Vitello Tonnato (gf) | 12

Soup of the Day | 9

Spring Salad (vg, gf) | 11
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



RAILS

Restaurant & Little Bar

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 1kg 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 Each 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**

