

A LA CARTE

STARTERS

Sourdough & Baguette (vg) | 4

Duck & Ham Terrine | 13.5
tarragon mayonnaise, sourdough toast

Soup of the day | 9

Crispy Pork Croquette | 13
celeriac remoulade

**White Onion & Rosemary
Soup (v) | 9.5**
cheese crouton

**Double-Baked Cheese
Soufflé (v) | 10.5**
saffron velouté

**Chapel & Swan Smoked
Salmon (gf) | 15**
betroot carpaccio, chive crème fraîche

**Radicchio & "Feta"
Salad (vg, gf) | 12**
apple, pumpkin seeds, chestnuts



RAILS

Restaurant & Little Bar

MAINS

**Roasted Squash & Bulgur Wheat Superfood
Salad (vg) | 19**
artichoke, kale, golden raisins, tahini dressing

Moules Marinière (gf) | 18
frites

Truffled Ravioli (v) | 12/22
thyme butter

Braised Ox Cheek (gf) | 30
pommes purée

Pan Fried Chalk Stream Sea Trout (gf) | 30
spinach, clam velouté

Chicken Cordon Bleu | 23
Dijon mustard cream

Beef Wellington to Share 400g | 90
red wine jus

DISH OF THE DAY

please ask your server

GRILL

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

Our Steak Cuts (gf)
Flat Iron 200g | **21** Ribeye 200g | **32** Fillet 200g | **39**

Porterhouse 1kg to Share (gf) | 95
served with 2 sauces of your choice

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

Jimmy Butler's Pork Chop (gf) | 24
apple sauce

Scallops St Jacques
Small (x2) | **17** Large (x4) | **25**

Grilled Monkfish (gf) | 32
brown shrimp beurre noisette

Chargrilled Delicia Pumpkin (vg) | 19
Dukkah, wild mushroom, pickled walnut, kale

SIDES Each 5

**Minted New
Potatoes (vg, gf)**

RAILS Salad (vg, gf)

Frites (vg, gf)

**Mashed
Potato (v, gf)**

**Roasted Root
Vegetables (vg, gf)**

**Braised Red
Cabbage (vg, gf)**

DESSERTS

**Cranberry & Pistachio
Profiteroles (v) | 10**

**Chestnut & Chocolate
Mousse (vg, gf) | 10.5**
cassis gel

**Sticky Toffee
Pudding (v) | 10**
toffee sauce

**Vanilla Crème
Brûlée (v) | 9.5**
Brandy Snap

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

**Selection of Seasonal Cheeses
with quince jelly & crackers 15**

