



BRUNCH

Eggs Benedict – 15

English Muffin, Cured Ham, Poached Eggs, Hollandaise Sauce

Eggs Royale – 16

English Muffin, Smoked Salmon, Poached Eggs, Hollandaise Sauce

Confit Duck – 16

Sourdough Bun, Kimchi Slaw, Fried Egg, Sesame Seeds, Spring Onion

Truffled Scrambled Eggs (V) – 12

Brioche Bun, Gruyère

Veggie Club Sandwich (V) – 14

Sourdough, Tomato, Celeriac Slaw, Portobello Mushroom, Fried Egg, Salsa Verde

Add Chicken / Bacon - 6

SMALL PLATES

Wild Garlic Focaccia (PB) – 8

Balsamic, Oil

Lime & Paprika Corn Ribs (GF,V) – 8

Southern Sauce

Tempura Prawns – 10

Black Sesame & Lime Emulsion

Spring Arancini (V) – 10

Pea & Mint Emulsion

Asparagus Noisette (V,GF) – 18

Confit Egg Yolk, Truffle Pecorino

LARGE PLATES

Open Steak Sandwich – 18

Caramelised Onion, Honey Mustard Yoghurt, Applewood Cheddar

“Fish & Chips” – 24

Battered Cod, Skinny Fries, Minted Peas, Tartare Sauce

Rabbit Ragù – 22

Pappardelle Pasta

GA Wagyu & Brisket Burger – 19

Smoky Cucumber, Red Leicester, Beef Tomato, Lollo Biondi, GA Sauce, Brioche Bun

Korean Chicken Burger – 19

Kimchi Slaw, Nashi Pear, Korean Mayo, Sourdough Bun

300g Hereford Ribeye (GF) – 49

Confit Garlic, Crushed Potato

Sauces

Café De Paris Butter (GF) - 7

Peppercorn Sauce (GF) - 7

Quarter Roast Chicken (GF) – 32

Confit Garlic, Crushed Potato

Lamb Skewers – 28

Minted Chimichurri, Spiced Whipped Feta, Glass Bread

Panang Curry (PB) – 22

Jasmine Rice, Coriander

Add Chicken / Tiger Prawns - 6

SALADS

Burrata Salad (GF) – 19

Apricot, Prosciutto, Datterini Tomatoes, Balsamic Dressing

Emerald Salad (GF,V) – 16

Peas, Mange Tout, Avocado, Lollo Biondi, Goddess Dressing

Add Chicken / Tiger Prawns - 6

SIDES

Fries (V) – 6

Parmesan Fries – 7

Ponzu Cabbage (PB) – 7

Miso Cream, Pecan Dukkha

Rice (PB,GF) – 6

Snake Beans (PB,GF) – 7

Shallots, Toasted Almonds

Garden Salad (PB,GF) – 7

Jersey Royals (V,GF) – 7

Mint Chimichurri

DESSERTS

Apricot Posset (V) – 8

Apricot Biscotti

Amalfi Lemon Cheesecake – 10

Burnt Honey Ice Cream

Salted Crème Caramel (V,GF) – 9



(V) VEGETARIAN, (PB) PLANT BASED, GF (GLUTEN FREE)

SOME OF OUR MENU ITEMS MAY CONTAIN VARIOUS ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION. FISH IS LOCALLY SOURCED.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE NOTE THAT WE ARE A CASHLESS VENUE.