

A LA CARTE

STARTERS



Selection of Sourdough & Baguette (v) | 5

Soup of the Day | 9

Butternut squash soup (vg, gf) | 9.5

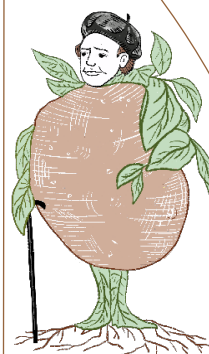
Braised baby octopus | 15
crispy baguette

Lamb croquettes | 14
sauce paloise

Golden beetroot carpaccio (vg, gf) | 11.5
blackberries, green pistachio dressing

Confit Merryfield Farm duck breast (gf) | 13.5
red current chutney, polenta

Warm courgette salad (v, gf) | 12
mint, fennel, red chilli, parmesan crisp



DISH OF THE DAY

Please ask your server

MAINS

Pickled Pear & Quinoa Superfood Salad (vg, gf) | 19
honey-glazed "Halloumi", sunflower seeds, coconut dressing

Moules Marinière (gf) | 20
frites

Spinach & Burrata Ravioli (v) | 12/22
butter and sage

Chicken Roulade (gf) | 24
Brie, girolles, white wine jus

Mediterranean Baked Aubergine (vg, gf) | 20

Veal Escalope (gf) | 26
speck, sage, raclette fondue

Beef Wellington to Share 400g | 90
red wine jus
(Please allow 50 minutes waiting time)

GRILL

Our steaks 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
served with apple sauce

FISH

Roasted Scottish Salmon Darne (gf) | 25
spinach purée, Asian slaw

Baked Cod (gf) | 28
artichokes, Kalamata olives, cherry tomato

Whole Lemon Sole Meunière (gf) | 39.5

SIDES Each 5

Minted New Potatoes (vg, gf)

RAILS Salad (vg, gf)

Frites (vg, gf)

Buttered Cauliflower, lemon crumb (v, gf)

Mashed Potato (v, gf)

Roasted Root Vegetables (vg, gf)

Please always inform your server of any allergies or intolerances before placing your order. V – vegetarian / VG – vegan / GF – gluten free
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.