A LA CARTE



STARTERS

Selection of Sourdough & Baguette (v) | 5

Soup of the Day | 9

French Onion Soup | 9.5
Gruyère crouton

Golden Beetroot Carpaccio, (vg, gf) | 12
black berries, green pistachio dressing

Pear & Blue Cheese Salad (v, gf) | 12
bitter leaves

Chapel and Swan Smoked Salmon | 13.5
caper berries, rye toast

Confit Merryfield Farm Duck breast (gf) | 14
red current chutney, polenta

Pork Croquettes | 14
mustard hollandaise



DISH OF THE DAY

Please ask your server

MAINS

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

Moules Marinière (gf) | 20
frites

Pumpkin and Goat`s Cheese Tortelloni (v) | 22
sage butter

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

Mediterranean Baked Aubergine (vg, gf) | 20

Cornish Lamb Osso Buco (gf) | 26

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

Baked Scallops | 16/30
Nduja butter, rosemary focaccia

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

Whole Lemon Sole Meunière (gf) | 39.5

SIDES

Parsley New Potatoes (vg, gf) | 5

RAILS Salad (vg, gf) | 5

Frites (vg, gf) | 5

Roasted Root Vegetables (vg, gf) | 5

Mashed Potato (v, gf) | 5

Buttered Cauliflower, lemon crumb (v, gf) | 5

Parmesan & Truffle Frites (v, gf) | 7

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.