

SMALL PLATES

Butternut squash soup, spiced yoghurt, curried cracker	£10	Deep fried hen's egg, parmesan, Jerusalem artichoke, truffle	£12
Beetroot tart, Ewe's curd, miso, wasabi	£12	Crispy prawns, ponzu dressing	£14
Comté soufflé, Sauternes poached apricots, thyme cream	£12	Smoked duck breast, chicken liver parfait, pickled grapes	£16

BREADS

Sourdough & butter £4

Rosemary focaccia & olive oil £4

LARGE PLATES

Roasted cauliflower, vadouvan sauce, Bombay crumb	£20
Mushroom tagliatelle, charred leeks, wilted rocket	£22
Grilled spatchcock partridge, smoked bacon, juniper	£30
Pan-fried plaice on the bone, lemon & caper nutbrown butter	£32
Braised veal cheek, Merlot pickled onions, red wine sauce	£35
Grilled rib-eye steak, chimichurri (10oz)	£46
Salmon wellington, seaweed butter sauce (to share)	£64

SIDES

Fries	£4.5
Mixed leaves, lemon & herb dressing (v)	£5
Beef fat triple-cooked chips	£6
Horseradish creamed cabbage	£6
Roast root vegetables, rosemary, garlic	£6
Green beans, confit shallots	£7
Potato dauphinoise, Emmental cheese	£7

Invisible fries £4.5 - 0% Calories, 100% Charity

(Tuck into a side of invisible chips. They're delicious. All proceeds go to the charity, Hospitality Action)

SWEET PLATES

Apple crumble, Calvados ice cream	£10	Sticky toffee pudding, caramelised pecan nuts, maple syrup ice cream	£10
Chocolate mousse, kirsch soaked cherries, mascarpone ice cream	£10		
Pistachio & blackberry soufflé, blackberry sorbet, toasted pistachio ice cream	£10	Selection of cheeses, quince jelly, crackers (3 pieces)	£15

Feeling 'tip top' after your dining experience with us!? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.

Some of our dishes contain allergens, as well as (delicious!) calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.

