

# EARLY EVENING MENU

AVAILABLE MONDAY – SATURDAY 5PM - 7PM  
3 COURSE PLUS ½ BOTTLE OF HOUSE WINE 36.00

## STARTERS

### LOCH DUART SALMON

Charcoal kiln smoked, potato gribiche, pickled radish, bee bread crisp, scorched lime dressing

### ROAST HERITAGE BEETROOT VE

Boltardy beetroot tartare, pickled golden beets, goats cheese puff, bulls blood lettuce, romesco dressing

### DUCK DUCK GOOSE

Duck rillettes, pressed duck torchon, goose liver pate, house pickles, sansho peppercorn & blood orange marmalade, 6 day fermented sourdough

### HERITAGE TOMATO BRUSCHETTA VE

6 day fermented sourdough, shallots, citrus & basil dressing

### FRENCH ONION SOUP

Snowball onions, cheddar croute

### KING SCALLOPS SF

(£4.50 Supplement)  
Kombu baked celeriac, wagyu black pudding, tomato ponzu, waldorf salad leaves

## MAINS

### DUO OF CHESTER WHITE PORK

Roast belly, glazed cheek, wagyu black pudding fritter, charred roast garlic pak choi, sweet potato duchess, green pepper sauce

### SAUTE CHICKEN 'MARENGO' SF

Hasselback shmaltz potato, lobster toast, fried quail egg, black truffle, spinach & celeriac puree, marengo jus

### FISH & CHIPS

8oz haddock fillet, triple cooked chips, crushed peas, tartare sauce, lemon

### WILD ATLANTIC HALIBUT

Israeli couscous & spinach coustoto, buttermilk fried chicken oyster, sauteed rainbow kale, thai yellow curry

## GRILL

All our steaks are a cross breed of Belgian Blue & Aberdeen Angus  
All served with triple cooked chips or fries

### ADD SAUCE 3.50:

Peppercorn, bearnaise, Yorkshire blue cheese, chimichurri, anchovy butter, red wine jus, salsa verde, garlic butter, cafe de Paris

### FLAT IRON STEAK 8OZ

(£4.50 Supplement)

### FILLET STEAK 8OZ

(£15.00 Supplement)

### BEEF BURGER

Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, frizzle

### YELLOWFIN TUNA STEAK 6OZ

(£15.00 Supplement)

### SCOTTISH SALMON STEAK 6OZ

## SALADS & PASTA

### SUPER FOOD SALAD VE

Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado and citrus dressing

### TORCHED BURRATA V

Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb focaccia croutons, shallot cirtus dressing

### GRILLED CHICKEN CAESAR

Crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

### LINGUINE PISTOU V

Goats cheese, basil, baby heritage courgette aged parmesan

### PAPPARDELLE POMODORO V

Slow roasted san marzano tomato ragu, basil, confit garlic, aged parmesan

### RISOTTO MILANESE V

Acquerello rice, saffron, Amalfi lemon gremolata

### EXTRAS

grilled chicken breast  
sauteed tiger prawns  
seared salmon

4.50

grilled halloumi  
aged parma ham  
cantabria anchovies

## SIDES

4.00

### MASHED POTATOES V

Confit garlic

### HOUSE SALAD VE

Citrus dressing

### TRIPLE COOKED CHIPS VE

Rosemary sea salt

### GARLIC GREENS V

Smoked garlic butter, crispy potato

### SAUTÉED FOREST MUSHROOMS V

Spinach, garlic butter

### ROCKET SALAD V

Cherry tomatoes, aged parmesan, balsamic dressing

## DESSERTS

### STICKY TOFFEE PUDDING V

Salted toffee sauce, black treacle ice cream

### TROPICAL CHEESECAKE N

Mango & passion fruit gel, coconut ice cream

### VANILLA CRÈME BRÛLÉE V

Madagascan vanilla, shortbread

### ICE CREAM & SORBET VE

Three scoops of your choosing, ask your server for today's selection

### CHEESE BOARD VE

(£5.00 Supplement)

Please ask your server about today's selection

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of staff know before ordering. Full allergen information is available on request. All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill.

V – VEGETARIAN | VE – VEGAN | N – CONTAINS NUTS | SF – CONTAINS SHELLFISH