

# 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 black radish, bee bread crisp, scorched lime

### ROAST HERITAGE BEETROOT V/N

Tartare of Boltardy beetroot, goats' cheese fritter, apple gel, romesco dressing

### DUCK DUCK GOOSE

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

### BRUSCHETTA VE

6 day sourdough with shallot, citrus & basil dressing

### SOUPE A L'OIGNON

Snowball onions, Petit Chablis 'Welsh rarebit'

### KING SCALLOPS SF

(£4.50 supplement)

Beetroot & green peppercorn glazed pork, roast parsnip, potato crackling, pickled golden apple

## MAINS

### DUO OF CHESTER WHITE PORK

Glazed belly, stuffed loin, wagyu black pudding fritter, charred roast garlic pork choi, sweet potato duchess, green pepper sauce

### SAUTE CHICKEN 'MARENGO'

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, tartar sauce, lemon

### WILD ATLANTIC HALIBUT

Israeli couscous & spinach cousotto, 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 chips or fries

### ADD SAUCE FOR £3.50:

Sauce au poivre, bearnaise, yorkshire blue cheese, chimichurri, anchovy butter, red wine jus, salsa verde, espelette butter, bbq steak sauce

### BAVETTE STEAK 100Z

(£4.50 Supplement)

### FILLET STEAK 80Z

(£16.95 Supplement)

### BEEF BURGER & FRIES

8oz black angus patty, signature sauce, crisp lettuce, tomato, house pickle, brioche bun

### TUNA STEAK 60Z

(£15.00 Supplement)

### SALMON STEAK 60Z

### SWORDFISH STEAK 60Z

(£10.00 Supplement)

## SALADS & PASTA

### SUPER FOOD SALAD VE

Quinoa, roasted sweet potato, sauerkraut, courgette spaghetti, beetroot, edamame, toasted seeds, tahini & lime dressing

### TORCHED BURRATA V

Confit cherry tomato, basil, sherry vinegar shallot & caper dressing, toasted focaccia

### CHICKEN CAESAR

Baby gem lettuce, classic dressing, grana padano, focaccia croutons

### ADD 4.50

Grilled herb fed chicken breast, grilled sea tiger prawns, pan seared salmon loin, grilled cyprius halloumi, aged parma ham, cantabrica anchovies, baby spanish chorizo

### LINGUINI PISTOU V

Goats cheese, basil, baby heritage courgette aged parmesan

### REGINETTE POMODORO V

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

### RISOTTO MILANSE V

Acquerello rice, saffron, Amalfi lemon, gremolata

## SIDES

4.00

### CREAMED POTATOES V

Confit garlic

### HOUSE SALAD VE

Citronette dressing

### TRIPLE COOKED CHIPS V

### XO GARDEN GREENS VE

Chilli, garlic, ginger

### SAUTÉED FOREST MUSHROOMS V

Spinach, garlic butter

### ESPELETTE CHIPS VE

Garlic sea salt

## DESSERTS

### STICKY TOFFEE PUDDING V

Black treacle ice cream, salted toffee sauce

### KEY-LIME CHEESECAKE V/N

Clotted cream ice cream, pistachio crumb

### MADAGASCAN VANILLA CRÈME BRÛLÉE V

Shortbread biscuit

### ICE CREAM & SORBET V/VE

Please ask your server for today's selection

### CHEESE BOARD V/N

(£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