

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/VI

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

DUCK DUCK GOOSE

Duck rilletes, 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

(£6.50 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

4.50

Grilled chicken breast, seared salmon, grilled halloumi, aged parma ham, cantabria anchovies, grilled tiger prawns

SIDES

4.50

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 VI/VE

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

CHEESE BOARD VI/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