

EARLY EVENING MENU

AVAILABLE MONDAY – SATURDAY 5PM - 7PM

3 COURSE PLUS ½ BOTTLE OF HOUSE WINE 32.00

STARTERS

LOCH DUART SMOKED SALMON

Potato & fennel relish, soured cucumber, radish, buttermilk dill dressing

ROAST HERITAGE BEETROOT V/N

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

CHICKEN PARFAIT

Chorizo jam, house pickles, musketeer sauce, sourdough toast

ANCHOVY BRUSCHETTA

Cherry tomato, basil, capers, sourdough

FRENCH ONION SOUP

Gruyere croutons, crispy shallots, chives

KING SCALLOPS

(£4.50 supplement)

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

MAINS

HERB FED ENGLISH CHICKEN

Layered golden potatoes, chicken thigh fritter, boudine, chard, chasseur sauce

TRUFFLE GNOCCHI V

Seasonal wild mushrooms, porcini truffle cream, spinach, grana padano

Add Chicken | King prawns | Salmon £4.00

FISH & CHIPS

Crushed peas, tartar sauce, lemon

GLAZED BELLY OF PORK

Roast garlic pomme mousseline, heritage beetroot, goats' curd fritter, pak choi, aged beetroot balsamic jus

BAKED POTATO & LEEK ORZO V

Crispy shallots, potato crackling, chive oil
Add Chicken | King prawns | Salmon £4.00

WILD ATLANTIC HALIBUT

(£3.00 supplement)

Potato, celeriac and spinach fricasse. autumn herb butter crust, champagne & scallop fumme

GRILL

FLAT IRON STEAK 10oz

(£4.50 supplement)

all served with chips or fries

FILLET STEAK 8oz

(£15.00 supplement)

TUNA STEAK 6oz

(£12.00 supplement)

Add a sauce for £3.50

PEPPERCORN | BEARNAISE | YORKSHIRE BLUE CHEESE | RED WINE JUS | CHIMICHURRI | ROMESCO | SALSA VERDE

SALMON STEAK 6oz

SALADS

CHICKEN CAESAR

Romaine lettuce, classic dressing, grana padano, focaccia croutons

SUPER FOOD SALAD VE

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

TORCHED BURRATA

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

Add Chicken | Salmon | Halloumi | King Prawns to any salad £4.00

SIDES

all £4.00 supplement

TRIPLE COOKED CHIPS V

TOMATO & RED ONION SALAD VE

XO STIR FRIED GREENS VE

ESPELETTE FRIES V

BRAISED SWEETHEART CABBAGE, BACON & PARMESAN

SAUTEED FOREST MUSHROOMS V

DESSERTS

STICKY TOFFEE PUDDING V

Black treacle ice cream, salted toffee sauce

MADAGASCAN VANILLA CRÈME BRÛLÉE V

Shortbread biscuit

ORANGE & PISTACHIO CHEESECAKE N

Orange jelly, pistachio ice cream

ICE CREAM & SORBET V/VE

Please ask your server for today's selection

CHEESE BOARD N

(£5.00 Supplement)

Please ask your server about today's selection

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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 us know before ordering. Full allergen information is available. Please advise your server if you have allergies or require information on ingredients in our dishes. Some dishes may include unpasteurised cheese.

All prices inclusive of VAT. There is a discretionary 10% service charge.

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