

APPETISERS

ROSEMARY & SEA SALT FOCACCIA <small>VE</small> <i>Confit garlic, olive oil & aged balsamic</i>	5.95
CHARCUTERIE BOARD <i>A selection of Italian charcuterie, pickles & sourdough</i>	14.50
NOCERELLA OLIVES <small>VE</small>	4.30
BEETROOT HUMMUS <small>VE</small> <i>Lemon, coriander & sesame flat bread</i>	8.50
PADRON PEPPERS <small>V</small> <i>Marinara sauce, aioli</i>	7.50
LINDISFARNE OYSTERS 6 OR 12 <i>Mignonette, mango salsa or bloody mary (all three £3.00)</i>	14.00 / 26.00
BONELESS CHICKEN WINGS 6 OR 12 <i>Honey & orange or BBQ</i>	8.50 / 13.50
ANCHOVY BRUSCHETTA 3 OR 6 <i>Cherry tomato, basil, capers, sourdough</i>	8.50 / 14.50
PANKO KING PRAWNS 5 OR 10 <i>Jalapeño mayo</i>	9.75 / 16.75
TRUFFLE BÉCHAMEL CROQUETTES 3 OR 6 <i>Quail egg, caviar</i>	8.50 / 14.50
TOMATO GARLIC BREAD <small>VE</small>	6.50
MOZZARELLA GARLIC BREAD <small>V</small>	7.00

STARTERS

HERITAGE BEETROOT <small>V</small> <i>Whipped Yorkshire Blue, smoked beetroot purée, flax seed cracker & elderflower</i>	8.50
KING SCALLOPS <i>Braised fennel, broad beans, sea vegetables, fennel relish, aniseed dressing</i>	13.75
AGED BEEF FILLET TARTAR <i>Smoked bone marrow dressing, pickles, egg yolk, preserved wild garlic, sourdough toast</i>	12.50
FRENCH ONION SOUP <i>Cheddar croute</i>	8.50
SHETLAND MUSSELS <i>Chorizo, leek, cider & crusty bread</i>	10.50

PASTA

BLACK TRUFFLE GNOCCHI <i>Wild mushroom, spinach, smoked provolone Add Chicken £3.50</i>	15.00
PESTO ORECCHIETTE <small>N</small> <i>Basil pesto, toasted hazelnuts, courgette ribbons, pecorino</i>	14.50
PEA & HAM HOCK ORZO <i>Ricotta, black olive crumb</i>	14.50
SEAFOOD LINGUINE <i>Prawns, mussels, scallop, squid, clams, white wine, tomato, chilli</i>	16.95

PIZZA

COPPA HAM <small>N</small> <i>White base, buratta cheese, marinated artichokes, pistachio crumb, rocket leaves</i>	14.00
KING PRAWN <i>Garlic, chilli & tomato sauce, mozzarella, spinach</i>	16.00
EGGS FLORENTINE <small>V</small> <i>Spinach, truffled mushrooms, grana padano</i>	12.00
SPICY PEPPERONI <i>Black olives, jalapeños, red onion</i>	14.00
CHICKEN & GOATS CHEESE <small>N</small> <i>Piquillo peppers, caramelised onion, basil pesto</i>	14.00

MAINS

ROAST CORN FED CHICKEN <i>Braised leeks, mustard purée, chicken fat mash, hen of the woods mushroom, wing sauce</i>	20.00
BBQ SHORT RIB <i>Caramelised roscoff onion, charred corn, creamy polenta, bone marrow & black garlic sauce</i>	26.00
LINE CAUGHT SEABASS <small>HALF OR WHOLE</small> <i>Potato dumplings, roasted fennel & cauliflower, orange & rosemary butter</i>	18.50 / 24.00
BUTTER POACHED COD LOIN <i>Crab & lemongrass bisque, crayfish tail scampi, sea vegetables, taramasalata</i>	24.00
KIMCHI CAULIFLOWER <small>VE / N</small> <i>XO glazed king oyster mushroom, Asian slaw, toasted peanuts</i>	17.00

GRILL

All served with chips or fries

FLAT IRON 8oz	19.50
FILLET 8oz	33.95	ADD A SAUCE FOR £3.00
SIRLOIN 8oz	28.95	GREEN PEPPERCORN, BEARNAISE, YORKSHIRE
RIBEYE 8oz	28.95	BLUE CHEESE, RED WINE JUS, SALSA VERDE <small>VE</small>
CHEESEBURGER 6oz	14.00
SURF & TURF <i>8oz flat iron with a half or whole lobster</i>		42.00 / 60.00

SHARERS

All served with chips or fries & choice of sauce

CHATEAUBRIAND <small>500g</small>	74.00
TOMAHAWK <small>900g</small>	70.00
BEEF WELLINGTON	82.00
SEAFOOD PLATTER <i>Whole lobster, mussels, clams, king prawns, oysters, marinere sauce, charred lemon, focaccia</i>	78.00

SALAD

TOMATO & TORCHED BURRATA <i>Shallot & sherry vinager, basil, toasted sunflower seeds</i>	13.75
SUPER FOOD SALAD <small>VE</small> <i>Quinoa, roasted sweet potato, sauerkraut, courgette spaghetti, beetroot, edamame, toasted seeds, tahini & lime dressing Add Chicken Salmon Halloumi <small>V</small> £3.50</i>	13.00
CHICKEN CAESAR <i>Romaine lettuce, classic dressing, grana padano, focaccia croutons Add prawns Bacon Anchovies £3.50</i>	13.00

SIDES

HAND CUT CHIPS <small>V</small>	4.75
PARMESAN & TRUFFLE FRIES <small>V</small>	5.25
HEIRLOOM TOMATO SALAD <small>VE</small> <i>Sherry vinegar, basil, crispy shallots</i>	5.25
ROASTED BEETROOT & FENNEL <small>VE/N</small> <i>Orange vinaigrette, toasted almonds</i>	5.25
STIR FRIED SEASONAL GREENS <small>V</small> <i>Chilli, garlic & ginger</i>	4.75
SMOKED CREAMY MASH <small>V</small>	4.75
CHANTONNAY CARROTS <small>VE</small> <i>Honey & orange glaze, coriander</i>	4.75
CHESTNUT MUSHROOMS <small>V</small> <i>Tarragon, crispy shallots</i>	4.75

SET MENUS

see separate menus

LUNCH MENU	:	EARLY EVENING MENU
<i>Monday - Saturday 12pm - 5pm</i>	:	<i>Monday - Saturday 5pm - 7pm</i>
1 COURSE	12.50	:
2 COURSE	18.50	:
3 COURSE	23.50	:
	:	SUNDAY ROAST
	:	<i>Sunday 12pm - 8pm</i>
	:	17.95

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.

WINE LIST

WHITE

175ml 250ml bottle

FRANCE

PETIT BALLON, BLANC VE
COLUMBARD / UGNI BLANC
Dry, zesty, citrusy, vibrant

6.50 7.50 21.50

LES GRENADIERS VE
CHARDONNAY
Stone fruits, vanilla, ripe

7.25 9.50 27.00

PICPOUL DE PINET, DOMAINE LANGARAN VE
PICPOUL
Zesty, mineral, vibrant

28.50

PETIT CHABLIS, DOMAINE MILLET
CHARDONNAY
Light honey, creamy, classic

44.00

SANCERRE, DOMAINE LA GRANDE MAISON VE
SAUVIGNON BLANC
Elegant, crisp, aromatic

46.50

MACON-VERZE, DOMAINE LEFLAIVE BURGANDY VE
CHARDONNAY
Zesty, mineral, creamy rich

59.50

MONTEVENTO DOC VE
PINOT GRIGIO
Refreshing, light, easy drinking

6.50 9.50 24.50

INCANTESIMO
FALANGHINA
Silky, peach, yellow plum

31.50

ITALY

GAVI DI GAVI, FRATELLI VE
CORTESE
Ripe pears, delicate, white flowers

9.50 11.50 31.50

LA TUNELLA
FRIULANO
Pear, wild flowers, delicate almond

41.50

PAZO LA MAZA VE
ALBARINO
Thirst quenching, zesty, botanical

36.50

SPAIN

RIOJA BLANCO BELEZO VE
VIURA
Oak aged, creamy, aromatic

34.00

NELSON ESTATE VE
SAUVIGNON BLANC | SOUTH AFRICA
Refreshing, plums, green spices

31.50

PICHIKURA VE
SAUVIGNON BLANC | CHILE
Aromatic, tropical fruits, refreshing

6.50 8.50 22.75

NEW WORLD

ANA VE
SAUVIGNON BLANC | NEW ZEALAND
Gooseberries, grassy, fresh

9.50 12.50 32.50

HOMER RIESLING, ERADUS ESTATE VE
RIESLING | NEW ZEALAND
Off dry, kaffir leaf, green apple

36.50

BAKESTONE CELLARS VE
CHARDONNAY | UNITED STATES
Rich, buttery, honeysuckle

57.50

SPARKLING

125ml bottle

CHAMPAGNE, DELAMOTTE
CHARDONNAY / PINOT NOIR | FRANCE
Fresh, rich fruit, floral

11.50 54.00

POL ROGER NON VONTAGE VE
PINOT NOIR | FRANCE
Strawberry, citrus, brioche

67.00

LAURENT-PERRIER ROSE NV VE
PINOT NOIR | FRANCE
Strawberry, citrus, brioche

95.00

KRUG GRANDE CUVÉE NV VE
CHARDONNAY / PINOT NOIR | FRANCE
Brioche, minerality, orchard fruit

280.00

PROSECCO, CECILIA BERETTA VE
GLERA | ITALY
Green apple, citrus, ripe

8.25 31.50

AMBRIEL, CLASSIC CUVÉE VE
CHARDONNAY / PINOT NOIR / PINOT MEUNIER | ENGLAND
Orchard fruit, toasty, balanced acidity

46.00

SPUMANTE ROSATO, CECILIA BERETTA VE
GLERA / RABOSO | ITALY
Red fruits, sherbet, cream

32.50

RED

175ml 250ml bottle

FRANCE

PETIT BALLON, ROUGE VE
GRENACHE / SYRAH
Medium bodied, approachable, velvety tannins

6.50 7.50 21.50

DOMAINE DE SAISSAC VE
CABERNET SAUVIGNON
Cassis, cedar, supple

7.25 9.50 26.50

LA MUSE DE CABESTANY VE
PINOT NOIR
Fresh, juicy, perfumed

8.25 9.75 29.50

CÔTES-DU-RHÔNE, V.GONNET VE
GRENACHE / CINSULT / SYRAH / CARIGNAN
Dark fruit, liquorice, fresh acidity

33.50

CHATEAU LA GRAVE A POMEROL, BORDEAUX
MERLOT BLEND
Full, plump red fruits, elegant

78.00

CH. LA COUROLLE, ST- EMILLION, BORDEAUX
MERLOT / CABERNET SAUVIGNON
Classic, earthy, mineral.

42.50

(BABY AMARONE) SORAIE, CECILIA BERRETTA
CORVINA BLEND
Velvety, chocolatey, baby amarone

34.50

CHIANTI CLASSICO, VIGNAMAGGIO VE
SANGIOVESE
Fruity, traditional, fine tannins

44.50

ITALY

MUCCHIETTO VE
PRIMITIVO
Silky, black cherry, balsamic notes

32.00

BAROLO LA TARTUFAIA, GIULIA NEGRI V
NEBBIOLO
Classic, pure, rich

72.00

VALPOLICELLA RIPASSO SUPERIORE DOC CECILIA
BERETTA 2018
CORVINA BLEND
Rich, deep, wild cherries

37.00

SPAIN

RIOJA CRIANZA, TEMPERA VE
TEMPRANILLO / GRACIANO / MAZUELO
Rich, plum, ripe tannins, spice

32.50

PICHIKURA VE
MERLOT | CHILE
Dark fruit, fresh, ripe

6.50 8.50 22.75

CHAMUYO ESTATE VE
MALBEC | ARGENTINA | MENDOZA
Silky, fruity, warm spices

8.50 10.50 28.50

NEW WORLD

BODEGA RUCA MALEN VE
MALBEC | ARGENTINA | MENDOZA
Vibrant, red cherries, soft tannins

38.00

ERADUS ESTATE VE
PINOT NOIR | NEW ZEALAND
Dark berries, earthy, savoury

45.00

DOUBLE TROUBLE, BAROSSA BOY VE
SHIRAZ / CABERNET SAUVIGNON | AUSTRALIA
Dark chocolate, toasty oak, raspberry

54.00

THE SOUTHERLY VE
SHIRAZ | AUSTRALIA
Dark chocolate, black plums, mocha

34.00

ROSÉ

175ml 250ml bottle

PETIT BALLON, ROSÉ VE
CABERNET SAUVIGNON BLEND | FRANCE
Dry, fresh, juicy red fruits

6.50 7.50 21.50

LA SOURCE GABRIEL PROVENCE VE
GRENACHE / CINSULT / SYRAH | FRANCE
Soft, red berries, creamy

9.50 12.50 36.50

MONTEVENTO VE
PINOT GRIGIO | ITALY
Apricot, fresh fruits, delicate

6.50 9.50 24.50

SWEET

125ml bottle

NOAN, LA TUNELLA (HALVES) VE
RIESLING / SAUVIGNON / TRAMINER | ITALY
Candied orange, aromatic, fresh

10.00 49.50