À La Carte Menu

Starters

Smoked Halibut
Stout soda bread, sauerkraut jam — ~ £15.00

Buck Rarebit
Marmite & cheddar bread, fried free range egg, bitter leaf salad — ~ £10.00

Pea & Shallot Ravioli (ve)
Sage & shallot emulsion — ~ £9.50

Mains

Pan-Fried Pollock
Cavolo nero, potato terrine, sauce grenobloise — ~ £28.00

Grilled Calves Liver
Mashed potato, streaky bacon & onion jus — ~ £26.00

Butter-Roasted Venison Fillet
Smoked celeriac purée, venison croquette, braised endive — ~ £27.50

Dover Sole
Grilled or meunière, with new potatoes — ~ £50.00

Grills

All our beef has been aged and matured for no less than 30 days in our Butcher's ageing room.

All the below dishes come with a smoked portobello mushroom & onion ring and a choice of sauce
~ Peppercorn or béarnaise

8oz Sirloin Steak — ~ £37.00

8oz Ribeye Steak — ~ £37.00

8oz Fillet Steak — ~ £42.00

Chateaubriand for Two (48hr pre order notice) — ~ £MP
Served with three sides a choice of sauce

Vegan (ve) - Vegetarian (v)

If you need any information about food allergies, intolerances, or dietary requirements, please speak to a member of the food and beverage team, who will be pleased to assist you. We handle common allergens in our kitchen & cannot guarantee an environment free from any specific allergen.

A discretionary 12.5% service charge will be added to your final bill.

Set Dining Room Menu

Two Courses £34.00 Three Courses £39.50

Bread Course

Chef's choice of bread and flavoured butter

Starters

"Secret Smokehouse" Smoked Salmon
Chive cream cheese, egg, pickled shallot rings, capers, blinis

English Smoked Duck Magret
Compressed melon, port reduction

Compressed Watermelon Sashimi (ve)
Puffed wild rice, napa cabbage salad, ponzu gel

Twice-Baked Cheese Soufflé
Gruyère, Cheddar & Parmesan

Soup of The Day

Mains

Braised & Pressed Beef Cheek
Onion crumb, swede and potato mash, tender stem broccoli

Pan Roasted Guinea Fowl
Bean, pancetta & lentil cassoulet

Hot Smoked Salmon and Leek Pithivier
Buttered greens, horseradish and crème fraiche sauce

Salt Baked Celeriac (ve)
Confit Jerusalem artichoke, celeriac purée, hazelnut dressing

Maple Roasted Pumpkin (v)
Toasted pearl barley and tahini risotto

Roast of The Day
Served with potatoes & seasonal vegetables

Side Dishes ~ £5 each

Triple-cooked chips

Creamed spinach

Buttered carrots

Honey-roasted parsnips

Mashed potatoes

Herb-buttered new potatoes

Bitter leaf salad

Vegan (ve) - Vegetarian (v)

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