



À La Carte Menu

Starters

"Secret Smokehouse" Smoked Salmon

Chive cream cheese, egg, pickled shallot rings, capers, blinis

~ £14.00

Black Pudding & Braised Pig Head Croquette

Sauce gribiche & bitter leaf salad

~ £9.50

Pea & Shallot Ravioli (ve)

Sage & shallot emulsion

~ £9.50

Mains

Pan-Fried Stone Bass

Cavolo nero, potato terrine, sauce grenobloise

~ £30.00

Grilled Calves Liver

Mashed potato, streaky bacon & onion jus

~ £26.00

Butter-Roasted Venison Fillet

Smoked celeriac purée, venison croquette, braised endive

~ £26.00

Dover Sole

Grilled or meunière, with new potatoes

~ £44.00

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

Smoked Halibut

Stout soda bread, sauerkraut jam

English Smoked Duck Magret

Compressed melon, port reduction

Miso Celariac (ve)

Pickled kohlrabi, dashi emulsion

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

Grilled Pork Chop

Bean, pancetta & lentil cassoulet

Bouillabaisse

Dayboat fish, mussels & clams, saffron new potatoes, toasted sourdough & aioli

Squash Risotto (v)

Aged Parmesan & Mascarpone, toasted pumpkin seeds and Graceburn cheese

Tofu and Mushroom Pie (ve)

Seasonal vegetables, onion gravy

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

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