

.....FEBRUARY A LA CARTE.....

2 Course £35 | 3 Course £42

APPETISERS

**Cured Meat & Baked Camembert**  
**Sharer For Two**

Prosciutto, Salami, Toasted Welbeck  
Focaccia, Tomato & Chilli Jam, House Pickles  
(GFA)(V)

**Duck Liver Parfait**

Spiced Apple & Grape Chutney, Cherry Gel,  
Hazelnut Dukkah, Toasted Brioche (GFA)(N)

**Waldorf Burrata Salad**

Candied Walnuts, Miso Apple Purée, Bitter Leaves,  
Pickled Celery, Balsamic (V)(N)(GF)(VGA)

**French Onion Soup**

Grilled Gruyere & Thyme Brioche  
Crouton (GFA)(DFA)

**Treacle Glazed Pork Cheek**

Parsnip Purée, Pickled Shallots, Bacon & Fennel  
Jam, Braising Jus, Pork Scratchings (GF) 4.00  
Supplement

**Prawn & XO Wonton**

Kimchi Mayonnaise, Pickled Ginger,  
Chilli Oil (N)

MAIN DISHES

**Rolled Cod Loin**

Pomme Purée, Buttered Samphire,  
Saffron & Mussel Velouté, Salmon Roe  
(GF)

**Dry Aged Fillet Of Beef**

Pomme Anna Chips, Creamed Cavolo Nero  
& Spinach, Herb Butter, Braised Roscoff  
Onion, Poivre Sauce (DFA) 18.00  
Supplement

**Wild Mushroom Risotto**

Tarragon, Walnut  
Ketchup, Crispy Kale, Aged Parmesan  
(V)(N)(GF)(VGA)

**Chicken Corden Bleu**

Bubble & Squeak Croquette, Parma Ham,  
Buttered Hispi Cabbage, Butternut Squash  
Purée, Chicken  
& Tarragon Velouté (GFA)

**Thyme Honey Glazed Confit Duck Leg**

Duck Fat Confit Pink Fir Potatoes, Parsnip Purée,  
Braised Red Cabbage, Pickled Blackberry  
Jus (DFA)

SHARING DISHES

**Steak Sauces**

Peppercorn | Stilton | Red Wine Jus  
4.00

**16oz Chateaubriand**

Served With Koffman Fries, Creamed  
Cavolo Nero & Spinach, Winter Green Salad  
(GF)(DFA) 16.00 Supplement Per Person

SIDES

**Koffman Fries** 5.00 | Add Truffle & Parmesan (GF) 3.00

**Chargrilled Hispi Cabbage** | 'Nduja Butter Sauce, Crispy Onions (GF) 5.00

**Winter Green Salad** | Gem Lettuce, Crispy Kale, Pickled Shallots, Toasted Walnuts  
Celery, Honey Mustard Dressing (GF)(VG) 5.00

**Seasonal Greens** 6.00

DESSERTS

**Veliché Dark Chocolate Delice**

Dulce De Leche, White Chocolate Yoghurt Crisp,  
Chocolate tuille, Roast Banana Ice Cream

**Chefs Selection of 4 British Cheeses**

Served With Quince Gel, Grapes, Tomato & Chilli  
Chutney, Artisan Crackers (GFA) 4.00 Supplement

**Passion Fruit Posset**

Blood Orange Sorbet, Sesame Brittle (N)(GF)

**Brioche Bread & Butter Pudding**

Pedro Jimenez Raisins, Cointreau Creme Anglaise  
(V)

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.

A £5pp Entertainment fee and a discretionary 10% service charge will be added to your bill.