

..... SUMMER A LA CARTE .....

APPETISERS

- Baked English Camembert**  
Little Brunette Bakery Baguette, French  
Onion Butter, Tomato Onion Chutney  
17.00 (GFA)(V)
- Little Brunette Bakery Baguette**  
French Onion Butter 8.00  
(GFA)(DFA)(V)
- Cured Salami, Prosciutto &  
Kalamata Olive Board**  
13.00 (DF)(GF)

ÉNTREES

- Salt & Pepper Squid**  
Kimchi Buffalo, Nori Ranch, Togarashi (N)(DFA)  
13.00
- Whipped Feta & Tomato Tartlet**  
Marinated Heritage Tomatoes, Balsamic Pickled  
Shallots, Black Olive Crumb, Basil Oil 11.00 (V)(GFA)
- Salmon & Dill Fishcake**  
Samphire, Hollandaise, Poached Egg 12.00
- Beef Carpaccio**  
Chimichurri Dressing, Black Garlic Mayonnaise,  
Sourdough Crackers, Crispy Capers, Aged Parmesan  
(GFA)(DFA) 14.00

MAIN COURSE

- Dry Aged Ribeye 39.00 / Dry Aged Fillet  
42.00**  
Potato Terrine Chips, Dijonnaise, Sautéd Rainbow  
Chard, Red Wine & Sherry Jus 39.00 (GFA)(DFA)
- Beef & Ale Pie**  
Whipped mash Potato, Seasonal Greens, Red  
Wine Gravy 24.00
- Gnocchi Ratatouille**  
Ratatouille, Tempura Courgette Flower,  
Caperberries, Gremolata 21.00 (V)
- Pan Roasted Chicken Breast**  
Whipped Mash, Black Garlic Ketchup,  
French Style Peas with Crispy Bacon,  
Chicken Jus 25.00 (GF)
- Vadouvan Seabass Curry**  
Pan Roasted Seabass, New Potatoes, Shetland Isle  
Mussels, Spinach, Achari Yoghurt 24.00 (GF)

THE GRILL

- 24oz Bone In Sirloin**  
Served With Pomme Anna Chips, Caesar Salad  
90.00 (GFA)(DFA) *Recommended For Two*
- 16oz Dry Aged Ribeye**  
Served With Pomme Anna Chips, Caesar Salad  
80.00 (GFA)(DFA) *Recommended For Two*

Steak Sauces

Peppercorn | Stilton | Red Wine Jus  
4.00

SIDES

- Triple Cooked Fries 6.00** | Add Truffle & Parmesan 3.00 (GFA)(V)  
**Charred Hispi** | Leek Rarebit, Plum Mustarda, Crispy Shallots 7.00 (V)  
**Caesar Salad** | Crispy Prosciutto, Caesar Dressing, Lemon Crumb, Parmesean 7.00 (GFA)  
**Confit Ratte Potatoes** | Dijonnaise 7.00 (V)(GF)(DF)

DESSERTS

- 'Banoffee Pie'**  
Banana & Hazelnut Parfait, Salted Caramel Coffee  
Ganache, Caramelised Banana, Raspberry 13.00  
(N)(V)(GF)
- Chefs Selection of 4 British Cheeses**  
Served With Quince Gel, Grapes, Tomato & Chilli  
Chutney, Artisan Crackers 14.00 (GFA)
- White Chocolate Pavlova**  
White Chocolate Cremeux, Elderflower Gel,  
English Strawberries, Rhubarb Sorbet 11.00 (GF)  
(N)
- Sticky Toffee Pudding**  
Salted Caramel Fudge, Clotted Cream Ice Cream,  
Toffee Sauce 12.00 (V)

*Sample Menu, Our Head Chef Often Changes Dishes Weekly*

(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 discretionary 10% service charge will be added to your bill.*