

..... SUMMER A LA CARTE

APPETISERS

- Baked English Camembert**
Little Brunette Bakery Baguette, French
Onion Butter, Tomato Chili Jam 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

- BBQ Beef Brisket Croquette**
Tonkatsu Sauce, Asian Slaw 14.00
- Whipped Feta & Tomato Tartlet**
Marinated Heritage Tomatoes, Balsamic Pickled
Shallots, Black Olive Crumb, Basil Oil 11.00 (V)(GFA)
- Salmon & Dill Fishcake**
Poached Egg, Yuzu Hollandaise, Spinach
12.00

MAIN COURSE

- Dry Aged Ribeye**
Potato Terrine Chips, Dijonaise, 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**
Crispy Potato Terrine, Black Garlic
Ketchup, French Style Peas with Crispy
Bacon, Chicken Jus 25.00 (GF)
- Duo Of Lamb**
Lamb Cutlets, Crispy Lamb Belly, Caponata,
Courgette Purée, Preserved Lemon, Jus
32.00 (DFA)
- Vadouvian Cod Curry**
Pan Roasted Cod, Saffron Potatoes, Shetland Isle
Mussels, Spinach, Achari Yoghurt 24.00 (GF)

THE GRILL

- Garlic & Herb Butter Grilled ½ Native
Lobster**
Served With Triple Cooked Fries, Panzanella
Salad 44.00 (GFA)(DFA)
- 16oz Dry Aged Ribeye**
Served With Pomme Anna Chips, Caesar Salad
80.00 (GFA)(DFA) *Recommended For Two*
- Surf & Turf**
16oz Dry aged Ribeye, Garlic & Herb Butter Grilled ½ Native Lobster
Served With Triple Cooked Fries, Panzanella Salad 100.00(GFA)
(DFA)
- Wagyu Cross 24oz Bone In Sirloin**
Served With Pomme Anna Chips, Caesar Salad
90.00 (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)
- Courgette Fritti** | Tempura Courgette Fries, Aioli, Honey 7.00 (V)
- Panzanella Salad** | Heritage Tomatoes, Focaccia Croutons, Red Onion, Oregano, Olive Oil 7.00 (GFA)(V)(DF)
- 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, Blackberry 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.