

À LA CARTE



NIBBLES

Warm Bread with Marmite™ Butter, Balsamic and Olive Oil (vg)	£5.00	Marinated Mixed Olives (ve)	£5.50	Sticky BBQ Glazed Mini Sausages	£6.00
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STARTERS

Butternut Squash Velouté, Toasted Pumpkin Seeds, Chilli Oil, Chopped Chives (ve)	£8.95	Whipped Vegan Feta, Marinated Artichoke, Fire Roasted Pepper, Roasted Sunflower and Nigella Seeds, Sun Blush Tomato Dressing, Balsamic Glaze (ve)	£9.00	Chicken Parfait, Apple and Raisin Chutney, Toasted Brioche	£10.50
Beetroot Cured Gravadlax, Apple and Cucumber Salad, Horseradish Dressing	£13.00			Sharing For Two: Baked Camembert Studded with Garlic and Rosemary, Glazed with Truffle Oil and Balsamic, Grilled Vine Tomatoes, Cranberry Chutney, Toasted Sourdough	£16.00
Crab, Spring Onion and Lime Bon Bons, Ginger and Sweet Chilli Dipping Sauce	£13.50	Carpaccio of Smoked Duck, Rocket, Blackberries, Shavings of Pecorino Cheese, Dressed in Olive Oil and Sherry Vinegar	£12.00		

MAINS

Turkey Paupiette, Cranberry, Sage and Onion Farce, Wrapped in Bacon, Fondant Potato, Honey Butter Baby Carrots and Sprouts, Roast Gravy	£21.00
Fish Pie of Hake, Monkfish, King Prawns and Smoked Haddock, Topped with Creamed Potatoes and Gruyère Cheese, Buttered Peas and Leeks	£26.50
Braised Ox Cheek, Truffle Potato Puree, Bourguignon Garnish of Chestnut Mushrooms and Baby Onions, Burgandy Jus, Tenderstem Broccoli	£32.00
Fillet of Salmon, Herb Crust, Fondant Potato, Warm Heritage Tomato Salad, Wilted Rocket, Lemon Oil and Balsamic Glaze	£25.00
Filo Parcel of Grilled Peppers, Red Onion Marmalade, Spinach and Goats Cheese, Tomato and Basil Coulis, Tenderstem Broccoli and Kale (vg)	£19.50
Spiced Roasted Cauliflower Steak, Coconut Braised Lentils, Red Onion and Tomato, Crispy Kale, Coriander Oil (ve)	£19.00

FROM THE GRILL

Dry Aged 8oz Fillet	£39.50	Donald Russell Burger, Bacon, Monterey Jack Cheese, Onion Rings, Dijon Mayo in a Pretzel Bun, French Fries	£19.00
Dry Aged 10oz Ribeye	£36.50		
To Share: Beef Wellington, Chunky Cut Chips, Tenderstem Broccoli, Grilled Vine Cherry Tomatoes and Portobello Mushrooms, Port Wine Jus	£79.00	Crispy Buttermilk Style Vegan Burger, Vegan Cheese, Lettuce, Onion Chutney in a Pretzel Bun, French Fries (ve)	£18.00

All steaks are dry aged and served with Chunky Chips, Grilled Vine Tomatoes and Portobello Mushroom

Choice of Sauce from: **Peppercorn, Port Wine Sauce or Garlic Butter** £1.50

Upgrade to Truffle Parmesan Fries £1.75

SIDES

Chunky Cut Chip (ve)	£5.00	Buttered Leeks and Peas (vg)	£5.00
French Fries (ve)	£5.00	Tomato, Red Onion and Balsamic Salad (vg)	£5.00
Truffle and Parmesan Fries	£6.75	Creamed Cabbage and Bacon	£5.50
Onion Rings (ve)	£5.00		

(vg) is Vegetarian and (ve) is Vegan. Tables available for 2-8 guests, larger bookings will need to enquire. Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. October 2023.