

À LA CARTE



STARTERS

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| Watercress, Leek and Pea Velouté with Crisp Spring Onions and Mint Oil (ve) | £9.50 | Flaked Smoked Haddock Baked in an Applewood Cheddar Sauce with Bloomer Croutes to Dip | £13.00 |
| Sriracha Spiced Prawn Cocktail with Mango Salsa, Baby Gem and Charred Lime | £14.50 | Venison, Pork and Pancetta Terrine with Grilled Brioche, Fig and Honey Chutney and Parsley Jelly | £14.50 |
| Warm Brie in an Almond Crumb, Glazed with Hot Honey (vg) | £11.50 | Nduja, Mozzarella and Fire Roasted Pepper Bruschetta with Homemade Pesto | £11.50 |
| Asparagus, Cured Ham and Poached Egg with Wholegrain Mustard Dressing | £13.50 | | |

MAINS

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| Pork Tomahawk with Mustard and Sage Butter, served with Spring Onion Creamed Potato, Maple Roasted Apple and Tenderstem Broccoli | £26.50 | Crispy Sesame Tempura of Cauliflower and Peppers with Sticky Korean BBQ Glaze, Coriander Rice and Smashed Cucumber Salad (ve) | £24.00 |
| Roulade of Chicken with a Parmesan Crust, Stuffed with Mozzarella and Prosciutto, served with Chunky Cut Chips, Green Beans, Grilled Vine Tomatoes, Garlic and Basil Dressing | £27.00 | Grilled Seabass, Gremolata Crumb, Saffron Potatoes, Primavera Broth and Parsley Oil | £29.00 |
| Pan Seared Tuna Steak, on a Warm Nicoise Salad, Soft Poached Egg and Salsa Verde | £26.50 | To share: Saddle of Lamb with Dauphinoise Potatoes, Buttered Green Beans, Rosemary and Red Wine Jus | £79.50 |
| Caramelised Red Onion, Mushroom and Mascarpone Tart with Tenderstem Broccoli, Crisp Cavolo Nero and Herb Emulsion (vg) | £24.00 | | |

STEAK

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| All served with Chunky Cut Chips, Cheddar, Onion and Stout Bhaji, Grilled Vine Cherry Tomatoes | | Grilled Fillet Steak Burger with Gruyère Cheese, Crispy Onions and Truffle Mayo on a Brioche Bun served with French Fries | £25.00 |
| For two to share: Chateaubriand | £74.00 | | |
| 8oz Fillet | £43.00 | Mexican Spicy Bean Burger with Cheese, Salsa, Avocado and Lettuce, on a Brioche Bun served with French Fries (vg) | £23.00 |
| 10oz Rib Eye | £40.00 | | |
| Add: Horseradish | £2.95 | | |
| Add: Red Wine and Shallot Jus | £2.95 | | |
| Add: Peppercorn Sauce | £2.95 | | |
| Add: Garlic Butter | £2.95 | | |
| Add: King Prawns in Garlic Butter | £8.50 | | |

SIDES

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| Chunky Cut Chips (ve) | £5.95 | Rocket and Sunblush Tomato Salad (ve) | £5.97 |
| French Fries (ve) | £5.95 | Buttered Tenderstem Broccoli (vg) | £5.75 |
| Truffle and Parmesan Fries | £6.75 | Basket of Warm Sourdough and Whipped Marmite Butter (vg) | £7.00 |
| Spring Onion Creamed Potato (vg) | £6.00 | | |

FROM THE GRILL

(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. Please note when dining on a Friday or Saturday, there is a minimum order of 2-courses per person. 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. February 2026.