

À LA CARTE



STARTERS

Autumn Squash Soup, Coconut and Miso (ve)	£9.50	Compressed Watermelon, Lemon-Dressed Feta, Crisp Prosciutto Crudo, Black Olive Crumb, Soft Herb Oil	£11.50
Grilled Octopus, Black Garlic Purée, Preserved Lemon Dressing	£14.50		
Beetroot and Gin-Cured Salmon, Cucumber Salsa, Radish	£14.50	Chicken Parfait, Brioche, Pink Pickled Onions, Apple Gel	£13.50
Truffle and Mozzarella Arancini, Spicy Marinara Sauce, Crisp Basil (vg)	£11.50	Sautéed Seasonal Garlic Mushrooms, Hollandaise, Toasted Sourdough, Poached Egg (vg)	£12.00

MAINS

Braised Lamb Shank Tikka Masala, Pilaf Rice, Poppadoms, Raita, Kachumber Salad	£28.00	Fillet Beef Burger in a Brioche Bun, Sautéed Onions, Emmental, Truffle Mayo and French Fries	£25.00
Pan-Seared Sea Bass, Leek and Pancetta Carbonara, Basil and Pea Pesto	£27.00	Tempura King Prawn Burger in a Brioche Bun, Gochujang Mayo, Rocket, Pickled Cucumber and French Fries	£25.00
Miso-Roasted Aubergine, Edamame, Shiitake Mushrooms, Crispy Noodles, Ginger, Toasted Sesame Dressing, Coriander (ve)	£24.00		

FROM THE GRILL

All Served with Chunky Cut Chips, Grilled Beef Tomato and Onion Rings

For Two to Share: Classic Chateaubriand, Finished with Marrow Butter	£78.00
8oz Fillet	£43.00
10oz Ribeye	£40.00
Add Sauce:	
Marmite Hollandaise	£3.50
Peppercorn	£3.00
Chilli Hot Honey Butter	£3.00
Add Surf and Turf:	
King Prawns	£8.50
Spicy Crab Cakes	£8.50

HANGER SKEWERS

All Served with Grilled Vegetables

King Prawns, Monkfish and Salmon, Seaweed Butter, Charred Lemon	£26.50
Chicken, Chorizo and Red Pepper, Brushed with Lemon and Garlic Herb Butter	£26.50
King Oyster Mushroom, Sweet Pepper and Halloumi, Mexican-Style Marinade (vg)	£25.00

SIDES

Chunky Cut Chips (ve)	£5.95	Pilaf Rice (vg)	£5.50
French Fries (ve)	£5.95	Buttered Seasonal Vegetables (vg)	£5.75
Add: Truffle and Parmesan	£1.50	Rocket, Red Onion and Parmesan Salad	£5.75
Grilled Garlic Butter Flatbread (vg)	£5.95	Warm Breadbasket, Garlic Butter (vg)	£7.00
Onion Rings (vg)	£5.95		

(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. August 2026.