

STARTERS

ORKNEY SCALLOPS, Black Pudding Crumb & Roast Parsnip.....	18
EAST COAST CRAB, Potato Rösti & Roast Apple.....	16
CRISPY DUCK SALAD, Pomegranate, Chilli & Orange.....	12
CHICKEN LIVER PARFAIT, Brioche & Spiced Red Onion.....	10
SWEET & SOUR BEETROOT, Truffle Tunworth (v/vg).....	9

MAINS

HALIBUT, Salsify & Wild Mushroom.....	28
VENISON, Beetroot & Cherry.....	26
HARISSA CHICKEN, BBQ Chicory, Coconut & Chilli.....	22
COD, Clam, Samphire & Kale.....	21
FISH & CHIPS, Pea Purée.....	18
GNOCCHI, Butternut Squash & Turnworth (v/vg).....	17
ROAST CAULIFLOWER, Squash, Carrot & Kale (v/vg).....	16

THE GRILL

Cooked Simply Over Hot Coals

FILLET (225g).....	34
SIRLOIN (340g).....	32
RIBEYE (340g).....	31
RUMP (225g).....	22.5

Sauces

BÉARNAISE.....	3
PEPPERCORN.....	3
GARLIC BUTTER.....	3

SIDES & SALADS

SPROUTING BROCCOLI
Roast Almond & Blue Cheese
6

CHIPS
5

GARLIC MUSHROOMS
5

HOUSE SALAD
5

SALT & CHILLI POTATOES
Curry Aioli
6

BROUGHT THE CAR?

*Please enter your registration
at Reception.*

*Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.
A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Thank you.*