

# BEFORE

## SIP

### MARGARITA

Casamigos Blanco,  
Cointreau & Lime

£14

### CLOVER CLUB

Tanqueray Gin,  
Raspberries & Lemon

£12

### NEGRONI

Tanqueray No. 10, Campari  
& Antica Formula

£14

### COSMOPOLITAN

Ketel One Citroen,  
Cointreau & Cranberry

£14

### DAIQUIRI

Classic | Hemingway | Strawberry

Bacardi Carta Blanca,  
Lime & Sugar

£13

### LA VIE EN ROSE

Non-Alcoholic  
Seedlip Spice, Pomegranate,  
Grenadine, Lemon & Rose

£9

## SNACKS

### GORDAL OLIVES

Rosemary & Garlic

£5

### PEANUTS

Spiced & Salted

£4

## STARTERS

### BUTTERNUT SQUASH SOUP

Blue Cheese & Pumpkin Seeds

£9

### TEMPURA PRAWNS

Rocket & Chilli Jam

£10

### KING SCALLOPS

Butternut, Miso & White Wine Sauce

£18 | £25

### PORK SALAD

Peanuts, Carrot, Cucumber & Coriander

£12

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A discretionary service charge of 12.5% will be added to your bill & will be given to our Food & Beverage team. Inclusive of VAT at the prevailing rate. Thank you.

## MAINS

### KING PRAWN CURRY

£26

Fragrant Rice, Fish Pakora & Sweetcorn

### CORN-FED CHICKEN

£25

Confit Wing, Pumpkin & Apple

### GNOCCHI

£19

Wild Mushroom, Spinach & Parmesan

### COD

£26

Potato Fondant, Romesco & Tenderstem

## THE GRILL

### RIB-EYE 340G

£38

Donald Russell, UK

### WAGYU FILLET 225G

£85

Westholme, Australia

### FILLET 225G

£40

Donald Russell, UK

### PORK TOMAHAWK

£28

Lancashire, UK

### CHATEAUBRIAND 500G

£75

Donald Russell, UK

### MISO SALMON

£30

Scotland, UK

### WAGYU RIB-EYE 280G

£78

Westholme, Australia

### SAUCES

£4

Blue Cheese | Peppercorn | Chimichurri | Béarnaise

## SIDES

### GLAZED CAULIFLOWER

£8.5

Soy, Ginger & Garlic

### FRENCH FRIES | CHUNKY CHIPS

£6

Add Truffle & Parmesan | Salt & Pepper £2

### TENDERSTEM BROCCOLI

£7.5

Garlic, Chilli & Soy

### MAC & CHEESE

£10

Cheddar & Chive

### ARGENTINIAN RED PRAWNS

£14

Garlic Butter

### SWEETCORN TEMPURA

£6

Chilli & Lime Salt

### CAESAR SALAD

£6 | £11

Baby Gem, Croutons, Parmesan & Anchovies

### ROCKET & PARMESAN

£6 | £11

Balsamic

### HOUSE CHOPPED SALAD

£5 | £9

Cucumber, Carrot, Peppers, & Cherry Tomato

### CREAMED POTATO

£6

Add Truffle £2

### WILD MUSHROOMS

£8

### CREAMED SPINACH

£8

# AFTER

## NIGHTCAPS

### OLD FASHIONED

Bulleit Bourbon | JW Black  
Demerara & Angostura  
£14

### COCO BANANE

Frangelico, Baileys, Speculoos,  
Banana & Chocolate  
£14

### SIDECAR

Rémy Martin 1738, Metaxa,  
Cointreau & Lemon  
£15

### THE SOUR

Amaretto | Bruichladdich | Pisco  
Angostura, Aquafaba & Lemon  
£14

### THE BIG GREEN

Non-Alcoholic  
Elderflower, Fresh Basil, Apple & Lime  
£9

## DESSERT

### STICKY TOFFEE PUDDING

Vanilla Ice Cream & Butterscotch

£7

### VANILLA CHEESECAKE

Gingerbread & Poached Pear

£7

### AFFOGATO

Add Amaretto, Frangelico Or Baileys

£5 | £10

## WINE

### ORANGE BLOSSOM MUSCAT

'Essensia', Madera, California, USA, 2022

£7 | £35

### SAUTERNES

Castelnau de Suduiraut, Bordeaux, France, 2022

£9 | £45

### RECIOTO DELLA VALPOLICELLA

Classico, 'L'Eremita', Ca'Rugate, Veneto, Italy, 2019

£16 | £80

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# SUNDAY

2 Courses £35 | 3 Courses £40  
Served 13:00 – 16:00

## ROASTS

ROAST SIRLOIN OF BEEF

HALF ROAST CHICKEN

NUT ROAST

Served with Roast Potatoes, Yorkshire Pudding,  
Cauliflower Cheese, Honey Roast Parsnips,  
Buttered Greens, Carrot & Swede Mash.

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CHATEAUBRIAND    £40 Supplement