

## TO BEGIN

OLIVES, spanish gordal (vg) .....	4
HUMMUS, sourdough crisp & lemon oil (vg) .....	5
CACIO E PEPE ARANCINI, parmesan cream .....	6

## STARTER

FRENCH ONION SOUP, Gruyère cheese & croutons .....	9
SMOKED HADDOCK, creamed spinach, cannellini beans & crispy egg .....	12
CHICKEN LIVER PARFAIT, grilled sourdough, quince jam .....	11
CRISPY GOATS CHEESE, winter squash, pine nuts & Sicilian sultanas (v) .....	9
BURRATA, Kalamata, dried tomatoes & brioche rosemary crumb (v) .....	11
APPLE & CHICORY SALAD, pickled walnuts, crème fraîche dressing & blue cheese crumb (v) .....	8
BABA GHANOUSH, spring onion & radish (vg) .....	9

## MAIN

PRAWN CURRY, basmati rice .....	22
COD KIEV, pomme purée .....	23
FISH & CHIPS, mushy peas .....	22
VENISON MEATBALLS, red wine & tomato sugo, truffle potato & parmesan .....	20
SEA BASS, curried mussels & leeks .....	22
HOMEMADE TAGLIATELLE, mushrooms, truffle & parmesan (v) .....	9 / 18
ROAST CHICKEN, Porcini & garlic sauce .....	20

## GRILL

*Cooked Simply Over Hot Coals*

FLAT IRON (225g).....	22
RIB EYE (225g) .....	32
FILLET (225g) .....	35

CHATEAUBRIAND FOR 2 (500g) .....	75
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GARLIC BUTTER / PEPPERCORN / CREAMED HORSERADISH .....	4
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## SIDES

SKINNY FRIES .....	4
BABY GEM SALAD, MUSTARD DRESSING & HERB CRUMB .....	4
GREEN BEANS, SOY, CHILLI & GARLIC .....	4
BABY POTATOES, DUKKAH & PAPRIKA AIOLI .....	4
SEASONAL GREENS .....	4
ROAST CARROTS & HONEY .....	4

*Vegan = (vg) / Vegetarian = (v)*

## WINE OF THE MOMENT

### RED

Valpolicella Ripasso

Bertani

Veneto, Italy

*maraschino cherry, black*

*raisin & chocolate*

15 / 30 / 60

### WHITE

Sancerre

Domaine De La Rossignole

Loire Valley, France

*ripe apricot, bergamot &*

*yellow grapefruit*

15 / 30 / 60

## FIZZ OF THE MOMENT

Laurent-Perrier

Cuvée Rosé Brut, NV

Champagne, France

*wild strawberry, cranberry  
& pink peppercorn*

20 / 120

*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.*