

TO BEGIN

OLIVES, spanish gordal (vg)	5
HUMMUS, sourdough crisp & lemon oil (vg)	6
TOMATO & CHILLI ARANCINI, aioli	6

STARTER

PEA & WILD GARLIC SOUP, pangrattato.....	9
HOUSE CURED SALMON, pickled fennel, Katy Rodger's crème fraîche & chive	12
CHICKEN LIVER PARFAIT, quince jam & grilled sourdough	12
BURRATINA, aubergine, pine nuts, chilli & basil (v)	11
APPLE & CHICORY SALAD, pickled walnuts, crème fraîche dressing & cashel blue crumb (v)	9
BABA GHANOUSH, harissa straw, spring onion & radish (vg)	9
ROAST ORKNEY SCALLOPS, apple purée, black pudding & hazelnut crumb	18

MAIN

KING PRAWN CURRY, basmati rice	22
ROAST COD, cauliflower purée, chorizo & chilli butter	24
FISH & CHIPS, mushy peas	22
BRAISED BEEF RAVIOLI, cooking juices & aged parmesan	20
HALIBUT, roast savoy cabbage, pancetta & chicken butter sauce	25
HOMEMADE TAGLIATELLE, mushrooms, truffle & parmesan (v)	9 / 18
ROAST CHICKEN, potato terrine, truffled leeks & hen of the wood	22
HISPI CABBAGE, harissa dressing, toasted sunflower seeds & raita (v)	15

GRILL

Cooked Simply Over Hot Coals

FLAT IRON (225g).....	24
RIB EYE (340g)	32
FILLET (225g)	36
CHATEAUBRIAND FOR 2 (500g)	75
GARLIC BUTTER / PEPPERCORN / CREAMED HORSERADISH	4

WINES OF THE MOMENT

Gewurztraminer,

Trimbach,

Alsace, France

lychee , ginger & geranium

16 / 32 / 63

Synonymous Shiraz

Chaffey Bros,

Barossa Valley, Australia

plum, chocolate, ceddar

14 / 28 / 55

SIDES

SKINNY FRIES

5

BABY GEM SALAD, MUSTARD DRESSING &
HERB CRUMB

5

GREEN BEANS, SOY, CHILLI & GARLIC

5

BABY POTATOES, DUKKAH & PAPRIKA AIOLI

5

SEASONAL GREENS

5

ROAST CARROTS & HONEY

5

Vegan = (vg) / Vegetarian = (v)

*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.*