

TO BEGIN

OLIVES, Spanish gordal (vg)	5
HUMMUS, sourdough cracker & lemon oil (vg)	6
MUSHROOM ARANCINI, truffle aioli	6

STARTER

CAULIFLOWER SOUP, blue cheese & hazelnut crumb	9
SMOKED SALMON, sourdough, horseradish & pickled fennel	12
CHICKEN LIVER PARFAIT, quince jam & grilled sourdough	12
CRISPY GOATS CHEESE, pickled walnuts, raisins & apple (v).....	11
HARISSA ROASTED AUBERGINE, crème fraîche & chickpea cracker (v)	10

MAIN

KING PRAWN CURRY, basmati rice & raita	22
ROAST COD, herb beurre blanc	24
FISH & CHIPS, mushy peas	22
BEEF RAGU, grana padano	11 / 22
BUTTERNUT SQUASH RAVIOLI, parmesan, sage & brown butter (v)	9 / 18
CHICKEN, grilled spring onion & truffled sweetcorn	22
BRAISED BEEF, pomme purée & salsa verde	26

GRILL

Cooked Simply Over Hot Coals

FLAT IRON (225g)	23
RIB EYE (340g)	32
FILLET (225g)	35

Garlic Butter / Peppercorn Sauce / Red Wine Jus

4

WINE OF THE MOMENT

WHITE

Pouilly Fuissé

Domaine Ferrand

France, 2022

22 / 43 / 85

RED

Nebbiolo 'Perbacco'

Vietti, Piedmont,

Italy, 2020

19 / 38 / 75

SIDES

GARLIC MUSHROOMS
5

SKINNY FRIES
5

OLIVE OIL & SEA SALT MASH
5

CAESAR SALAD
5

TRUFFLE & PARMESAN FRIES
6

HONEY ROASTED CARROTS
5

ONION RINGS
5

BROCCOLI, GARLIC, CHILLI & SOY
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.*