

STARTER

PAN SEARED SCALLOPS, Satay, Lime & Coriander	16
BEEF SHORT RIB, Kohlrabi, Radish & Chimichurri	16
MOSAIC SALMON, Seaweed, Pickled Apple, Cucumber & Dill.....	14
CRISPY DUCK LEG, Yorkshire Som Tam, Sesame & Lime	14
TORCHED MACKEREL, IoW Tomato Tartar, Tomato Water & Grilled Sourdough	14
RICOTTA TORTELLINI, Chorizo & Basil.....	12

MAIN

HERB CRUSTED COD, Bone Marrow Fondant & Parsley Velouté	25
CORN-FED CHICKEN, Confit Jersey Potato, Asparagus, New Leeks & Wild Garlic	28
HALIBUT, King Prawns, Samphire & Caviar Butter Sauce	28
LAMB RUMP, Lamb Shank Croquette, Aubergine, Dukkha & Mint Jus	30
SEA TROUT, Brown Shrimps, Pak Choi, Lemon & Caper Sauce.....	26
GRILLED PORK CHOP, Heritage Carrots, Honey, Mustard & Cider	26
SEAFOOD & COCONUT CURRY, Rice, Poppadom, Kachumba, Raita & Achaar.....	27

FROM THE CHARGRILL

RIB-EYE (340g).....	40
FILLET (225g).....	42
USDA SIRLOIN (340g).....	75
CHATEAUBRIAND (500g).....	85
TOMAHAWK (1KG) Hasselback Potatoes, Tenderstem Broccoli & Peppercorn Sauce	100

ADD TO THE CUTS

Caramelised Onions.....	3
Fried Hens Egg.....	2
Slow Roasted Cherry Tomatoes.....	3
Wild Mushroom.....	4
Smoked Maple Bacon.....	4
King Prawns (3).....	6
Peppercorn / Béarnaise / Blue Cheese / Garlic Butter / Chimichurri / Bone Marrow Butter.....	3

SIDES & SALADS

French Fries

Mixed Leaf Salad

5

Peas & Mint with Smoked Pancetta

Hasselback Potatoes with Garlic Aioli

Rocket, Parmesan & Balsamic Salad

6

Honey Roasted Vegetables

Asparagus & Truffle Hollandaise

Tenderstem Broccoli with Chilli & Sesame

Truffle & Parmesan Fries

7

Bone Marrow Mash & Gravy

Yorkshire Cheddar Mac & Cheese

8

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 12.5% will be added to your bill & will be given to our Food & Beverage team. Thank you.