

## STARTER

ROASTED TOMATO & RED PEPPER SOUP, Rosemary & Garlic Focaccia.....	9
PORK BELLY, Apple, Stuffing & Bacon Emulsion .....	10
OX CHEEK, Horseradish Potato Puree & Crispy Onions.....	12
ARGENTINIAN PRAWN LINGUINE, Chilli, Garlic & Parmesan .....	14
SMOKED SALMON, Beetroots, Chicory & Walnuts.....	14
SCALLOPS, Chorizo Butter Sauce, Baby Leak & Crispy Pork.....	16

## MAIN

PAN SEARED SALMON, Brown Shrimps, Caviar & Lemon Butter Sauce .....	22
CORN-FED CHICKEN, Chicken Leg Kiev, Black Garlic, Cabbage & Butter Sauce .....	25
POACHED TURBOT, Garlic Pomme Puree, Pea & Crispy Potato.....	25
LAMB SHANK PIE, Pomme Puree & Gravy .....	30
VENISON LOIN, Artichoke, Pickled Blackberries & Nasturtium .....	30
KING PRAWN & COCONUT CURRY, Rice, Raita & Onion Bhaji.....	25

## FROM THE CHARGRILL

RIB-EYE (340g).....	35
FILLET (225g).....	37
WESTHOLME AUSTRALIAN WAGYU SIRLOIN (300g).....	65
WESTHOLME AUSTRALIAN WAGYU RIBEYE (300g).....	70

CHATEAUBRIAND (500g) .....	75
BEEF WELLINGTON FOR TWO (LIMITED AVAILABILITY) .....	100

## ADD TO THE CUTS

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

## SIDES & SALADS

French Fries

Mixed Leaf Salad

Peas & Smoked Pancetta

Onion Rings

5

Caesar Salad

Chilli Jam Chips

Rocket, Parmesan & Balsamic Salad

6

Honey Roasted Vegetables

Baby New Potatoes with Garlic & Chilli Butter

Tenderstem Broccoli with Chilli & Sesame

Truffle & Parmesan Fries

Sweet Potato Chips with Garlic Aioli

7

Creamed Mash & Gravy

Crispy Cauliflower

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.*