



## SAMPLE MENU

### STARTERS

Soup du jour **5.5**

Warm cauliflower salad, gruyere, puffed wild rice (V) **6.5**

Dressed crab, avocado & crème fraiche mousse, cucumber, heritage tomato **8.5**

Beef tartar, crispy quail egg, walnut **9**

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### MAIN COURSE

Lamb breast, sweetbreads, celeriac, wild garlic **18.5**

Confit chicken ballotine, grilled octopus, chorizo **18.25**

Lentil & barely pudding, Jerusalem artichoke, white bean & garlic (V) **14**

Goose breast, variations of carrot **19.5**

### GRILL

*Served with triple cooked chips*

8oz Ribeye steak **20** ~ Spatchcock poussin **16** ~ Fish du jour *pbw*  
Chateaubriand or T-bone to share *pbw*

Béarnaise ~ Peppercorn ~ Blue cheese ~ Chimi Churri **1.5**  
Truffle, anchovy or garlic butter **1**

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### SIDES

Jersey Royals & chorizo ~ Purple sprouting broccoli ~ Seasonal vegetables ~ Fries **3.5**

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### DESSERTS

Irish coffee semifreddo sphere, frangelico foam, biscotti **6.5**

Rhubarb, cardamom, yoghurt meringue **6**

Aerated chocolate, espresso crèmeux, honeycomb, vanilla fudge **6.25**

British cheeseboard, trimmings **8**

*Allergen information available | A 10% service charge may be added to your bill*