



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**

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**

SIDES

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

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