

## REDUCED A LA CARTE

### NIBBLES

#### **Olives £7**

Mixed Marinated Olives

#### **Bread £7**

Warm Sourdough and Focaccia served with British Rapseed Oil  
and Balsamic Vinegar

#### **Cods Roe £8**

Whipped Smoked Cods Roe, Seeded Lavash Cracker

### STARTERS

#### **Mushroom £14**

Mushroom Risotto, Tarragon, Crème Fraîche, Maitake Mushroom

#### **Chicken Parfait £15**

Chicken Liver Parfait, Port Jelly, Red Onion Chutney,  
Caramelised Onion Brioche, Onion Caramel

#### **Beetroot £14**

Beetroot Agnolotti Pasta, Homemade Ricotta, Spinach, Pinenut

#### **Mullet £15**

Line Caught Mullet, Fennel Jam, Chorizo, Black Olive and Caper  
Dressing

## MAIN COURSES

### **Truffled Polenta £24**

Black Truffle Polenta, Vegetarian Parmesan, Roasted Butternut Squash, Toasted Hazelnut, Pickled Shimeji Mushroom

### **Chicken £29**

Tarragon Gnocchi, Chestnut Mushroom Purée, Wild Mushrooms, Macadamia Nut, Sherry Vinegar Gel, Chicken Jus Gras

### **Cod £32**

Line Caught Cod, Warm Tartar Sauce, Seaweed Pomme Dauphine, Pickled Seaweed

### **Sirloin Steak 6oz £45 or £10 supplement**

Roasted Cherry Tomatoes, Garlic and Herb Butter Flat Mushroom, Rocket Salad, Triple Cooked Chips

### **Sauces £5**

Peppercorn

Red Wine Jus

Garlic & Herb Butter

### **Sides £7**

Triple Cooked Chips

Beer Battered Onion Rings

Fries

Chilli and Garlic Charred Greens

Rose Harissa Buttered New Potatoes

Beef Fat Rosti Potato topped with Parmesan and fresh Truffle £14

## DESSERTS

### **All Spice Cheesecake £12**

Szechuan Peppercorn, Plum, Vanilla

### **Banoffee Parfait £12**

Malt Granola, Salted Caramel, Lime Chantilly

### **Vegan Raspberry Cheesecake £14**

Raspberry Compote, Rice Tuile, Citrus Crumb

### **Selection of Three British Cheeses £18 or £5 supplement**

Estate Chutney, Crackers