

REDUCED A LA CARTE

NIBBLES

Olives £7

Mixed Marinated Olives

Bread £7

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

Cods Roe £8

Whipped Smoked Cod 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