

MENU

Starters

SOUPE DU JOUR (V) 6.50

with fresh seasonal locally sourced ingredients

* Dairy | Gluten

SMOKED SALMON, SALMON CAVIAR 11.50

with lime dressing, Sardinian music paper bread

* Gluten | Fish

CLASSIC CHARCUTERIE BOARD 12.50

with serrano ham, chorizo, salami milano, nocellara del belice olives, cornichons, toasted sourdough and spiced fig relish

* Gluten | Mustard | Sulphites

BAKED CAMEMBERT FOR ONE/

LARGE CAMEMBERT TO SHARE (V) 8.50 & 12.50

with apple brandy chutney, confit garlic & toasted sourdough

* Dairy | Gluten

MEDITERRANEAN MEZZE PLATTER (VEGAN) 12.50

with roasted peppers, courgettes, grilled artichokes, fried tomatoes, baba ghanoush, hummus, dolmades, coconut yoghurt tzatziki & toasted sesame seed flat bread

* Gluten | Sesame

CHICKEN LIVER PARFAIT 10.50

with toasted brioche and sauternes jelly

* Dairy | Gluten | Sulphites

SAUTÉED WILD MUSHROOMS WITH MASCARPONE ON TOASTED BRIOCHE (V) 9.00

aged balsamic reduction and soft herb salad

* Dairy | Gluten | Sulphites

The Grill

ALL STEAKS ARE SERVED WITH:

THICK, HAND CUT, TWICE COOKED CHIPS, GRILLED VINE TOMATOES, WATERCRESS, MUSHROOMS AND A CHOICE OF SAUCE:

BÉARNAISE * Eggs | Dairy | Sulphites

STILTON * Dairy

MADAGASCAN GREEN PEPPERCORN * Dairy | Sulphites

CHIMICHURRI * Sulphites

DIANE * Dairy | Mustard | Sulphites

**** PLEASE ALLOW UP TO 40 MINUTES TO COOK****

CHATEAUBRIAND 20OZ

(FILLET STEAK TO SHARE) 74.00

spectacular, succulent, 'king of steaks' for 2 to share:

served sliced on a sharing board ~ aged and locally produced

SIGNATURE RUMP STEAK 8OZ 23.00

superb quality rump, rolled, trimmed of any fat,

aged and locally produced

SIGNATURE SIRLOIN STEAK 12OZ 26.50

premium quality sirloin, aged and locally produced

SIGNATURE FILLET STEAK 8OZ 34.00

'king of steaks' trimmed, rolled ~ aged and locally produced

Mains

ROASTED SEABASS WITH FINE GREEN BEANS 19.00

and creamy mash with preserved lemon and green olive dressing

* Dairy | Fish | Sulphites

HAND-MADE TAGLIATELLE 22.50

with tiger prawns & chorizo, lime and basil sauce

* Dairy | Eggs | Gluten | Shellfish | Sulphites

BLACK PEPPER AND HONEY ROAST BARBARY

DUCK BREAST AND CONFIT LEG 25.00

with seasonal vegetables, sautéed new potatoes & Cointreau jus

* Dairy | Sulphites

PUMPKIN GNOCCHI AND WILD MUSHROOM (V) 18.00

available as vegan

with parmesan and mascarpone

* Dairy

CORN FED CHICKEN BREAST WITH CHAMPAGNE

BASIL VELOUTÉ 23.00

with seasonal vegetables and dauphinoise potatoes

* Dairy | Sulphites

ROASTED PORK BELLY WITH

DAUPHINOISE POTATOES 25.00

and truffle & mustard creamed leeks, broccoli, apple compote, Jack Daniel's jus & crackling

* Dairy | Mustard | Sulphites

RICOTTA AND SPINACH RAVIOLONI (V) 18.00

with roast pepper, capers, lemon and parmesan

* Dairy | Egg | Gluten

Sides

£3.50 EACH

VEGETABLE SELECTION seasonal mix of fresh vegetables

CHIPS thick hand cut, twice cooked

DAUPHINOISE POTATOES * Dairy

MASHED POTATOES * Dairy

CAULIFLOWER CHEESE * Dairy

HONEY ROASTED CARROTS with rosemary

SWEET POTATO FRIES

SKIN-ON FRENCH FRIES

PARMESAN & TRUFFLE SKIN-ON

FRENCH FRIES * Dairy

Puddings

£6.50 EACH

WHITE CHOCOLATE CHEESECAKE (gluten free)

served with strawberry and vanilla compote and strawberry ice cream

* Dairy | Eggs

MADAGASCAN VANILLA BEAN PANNA COTTA

served with fresh raspberries and mint, and a honey biscuit cigar

* Dairy | Gluten

APPLE AND RHUBARB CRUMBLE (gluten free)

with vanilla and oat crumb and vanilla ice cream

* Dairy | Vegan Option Available

TREACLE TART

with mascarpone sauce and salted caramel ice cream

* Dairy | Gluten | Tree Nuts

ULTIMATE ITALIAN AFFOGATO

Madagascan vanilla ice cream doused in a rich shot of espresso with a shot of Tia Maria to add a little luxury

* Dairy | Eggs

THE CHEESEBOARD (SUPPLEMENT OF £2)

a selection of 3 cheeses with quince paste, truffle honey, apple, celery, grapes and artisanal crackers

* Celery | Dairy | Gluten

GELATO | 3 SCOOPS £6.50

Pistachio * Dairy | Eggs | Nuts

Chocolate * Dairy | Eggs

Madagascan Vanilla * Dairy | Eggs

Honeycomb * Dairy | Eggs

Salted Caramel * Dairy | Eggs

SORBETS (V) 3 SCOOPS £4.00

Strawberry

Raspberry

Passionfruit

Champagne * Sulphites

TO ACCOMPANY AND ENRICH YOUR DESSERT, WHY NOT INDULGE IN A LITTLE

HEAVEN ON EARTH...

5.95 PER GLASS 16.50 PER BOTTLE (375ML)

Intensely sweet nose combining heady scents of honey, oranges, apricots, marmalade and raisins. Well-balanced acidity counters the sweetness and keeps the wine fresh. Moreish butterscotch finish. A real treat!

** FOOD ALLERGIES AND INTOLERANCES **

Beneath, or to the right-hand side of each dish, we have listed any of the 14 major allergens they may contain, they are typed in **bold** and denoted by an **asterisk**.

Although we have done everything we can to ensure you are as informed as possible, we kindly ask you to **ALWAYS** let your server know everything you may be allergic to, before you place your order.

Please Beware:

There are many allergens that do not find themselves named in the '14 major allergens' list; if your allergy is not part of that inventory, please speak to our staff about your requirements; they will be delighted to help.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 5 OR MORE GUESTS

