Menu

Appetizers

Marinated olives {ve}

Seasons bakery malted sourdough, aged balsamic, flavoured butter {v}

Starters

Curried cauliflower soup, puffed wild rice, toasted sourdough £5

Porcini mushroom arancini, pickled celeriac, black garlic emulsion £6

Salt and pepper squid, char sui pork, chilli, ginger, and lime vinaigrette £8.50

Duck liver parfait, chicory, clementine marmalade, pomegranate, toasted brioche £8

Steamed mussels, bacon, parsley, and Guinness cream sauce £9

Mains

10oz Rump steak, chilli and garlic butter prawns, seasoned greens and frites £21

Cornfed chicken, caramelised onion, cavolo nero, chestnut mushroom, pancetta, whipped potato £18

Bourbon glazed Pork chop, savoy cabbage, smoked back bacon, black pudding, and potato hash £18

Wagyu beef burger, soy BBQ short rib, crispy shallot, chilli mayo, fries, Asian slaw £15

Tempura battered Monkfish tails, masala curry sauce, Bombay potatoes £17

Salt baked Celeriac, roast Jerusalem artichoke, winter greens, gremolata, and hazelnut £16

Roasted butternut squash and sage risotto, spiced crispy kale, toasted pumpkin seeds, pecorino £14

Sides

Truffle Mac n cheese £4.95

Dirty fries £4.5

Onion rings £4

Broccoli and almonds £4

Hand cut chips £4

All our meat is responsibly sourced from outdoor bread livestock

All the fish we serve is sustainably sourced

Please turn over for allergen information