

Small Plates 3 for £22

Homemade Bread (df adaptable)
Black garlic butter 7

Pork Belly (gf) (df adaptable)
Bourbon maple glaze, garlic
tenderstem, fennel purée, crackling 9

Goat's Cheese Croquette (gf)
Beetroot purée, honey roasted figs,
walnuts 8.5

Enoki Mushroom Tempura (gf) (vg)
Spring onion, sesame, gochujang
mayo 8

Beef Brisket
Charred corn, chimichurri, lime
dressing, corn bread 9.5

Skate Wing
Crushed new potatoes, caper berry
and raisin, lemon beurre noisette 8

Mains

Salmon Fillet (gf)
Miso glaze, wasabi mash, cucumber relish 20

Sirloin (gf) (df adaptable)
Pommes frites, roasted baby carrots, with a
choice of peppercorn sauce or red wine jus
28

Chicken Supreme (gf) (df adaptable)
Confit garlic purée, fondant, sundried tomato
velouté 19.5

Homemade Gnocchi (vg) (gf)
Spinach purée, creamy butternut squash
sauce, crispy sage 16.5

Short Rib Ragu
Tagliatelle, Parmesan 21

Desserts

Chestnut & Whisky Parfait (gf)
Blackcurrant compote, apricot, caramelised
white chocolate 8

Walnut & Pumpkin Sponge
Mocha mousse, candied pecans, aero
chocolate, mocha milk gel, chocolate oil 9

Namelaka Blood Orange (df) (gf)
Candied fig, basil, cocoa nib tuile 8

Apple Terrine
Clove caramel, thyme custard, milk ice
cream, crumble, sour apple gel, caramelised
apples 8

Liquid Desserts

Espresso Martini
Absolut Vodka, Kahlua,
Espresso and Sugar 11



Negroni
Campari, Martini Rosso,
Beefeater Gin, Orange 11



| Dessert Wine | 125ml | Btl |
|------------------------|-------|-----|
| Torres, Muscato Oro | 9 | 38 |
| La Guita Manzanilla | 8 | 26 |
| Dow's Tawny Port 125ml | | 8 |

*Please let a member of staff know if you have any
allergies or intolerances when you order.*

*v = vegetarian vg = vegan gf = gluten free df = dairy
free*

*A 10% discretionary service charge will be added to
your final bill.*