

## SNACKS & NIBBLES

**Smoked Ham Hock Doughnut** 

Chermoula £6

Marinated Olives (v)

£5.50

Wagyu Beef Carpaccio

Yakiniku Dressing

£6

**Cauliflower Tart** (vg) Tarragon Oil, Espuma

£6

**Black Garlic & Treacle Wheaten Bread** (v) Allium Butter

£5.50

### STARTERS

BBQ'd Portavogie King Scallops, Chimichurri, Pickled Apple, Cured Hen Egg, Tapioka Crisp	£14.50
Duck Agnolotti, Tarragon Oil, Leek Espuma	£12
Conway Farm Asparagus, Charred Plum, Confit Hens Egg, 'Facon' (v)	£10
Slow Cooked Sugar Pit Pork Belly, BBQ'd Pineapple & Rum Marinade, Cashew Coriander Pesto	£11
Mushroom Agnolotti, Sauerkraut, Pickled Walnut Purée, Mushroom Espuma (vg)	

## MAINS

Rockvale Chicken Supreme Caramelised Onion Purée, Potato Fondant, Baby Roscoff Onions, Chicken Jus	£28
<b>Fillet of Beef Wellington</b> Pommes Anna, Celeriac, Pickled Mushrooms, Truffle Cafe Au Lait	£36
Salt Baked Celeriac (vg) Pearl Barley Risotto, Crispy Leeks, Caramelised Onion Purée, Tarragon Oil	£23
Pan Fried Fillet of Cod White Fish Lasagne, Brown Shrimp, Squid Ink Sauce	£26
<b>Lamb Saddle</b> Wild Mushroom Farce, Wild Garlic, Celeriac & Potato Rosti, Chasseur Sauce	£30

#### SIDES

Triple Cooked Chips	£5.50	Orange & Honey Glazed	
Skinny Fries	£5.50	Heritage Carrots £5.5	0
Truffle & Parmesan Fries	£6.50	Garlic Field Mushrooms £5.5	0
House Salad	£5.50	Pommes Anna £5.5	0
<b>Beer Battered Onion Rings</b>	£5.50	Dukkah Spice Buttered Kale* £5.5	0

# STEAKS

10oz Sirloin

£34

**7oz Fillet** 

£36

500g Chateaubriand

£75 (To Share)

All served with Triple Cooked Chips, Watercress Salad & Choice of Sauce

#### Sauces

Peppercorn, Garlic Butter, Bearnaise

#### Make it Surf & Turf

By adding King Prawns, Scallops & Crayfish cooked in Garlic Butter £8

