

SNACKS & NIBBLES

Beef Cheek AranciniCaramelised Onion Emulsion
£6

Marinated Olives (v) £5.50

Wagyu Beef Carpaccio Yakiniku Dressing £6

Ratatouille Tart (vg)

Caramelised Onion & Rosemary Focaccia (v)

Smoked Aubergine Espuma, Aubergine Caviar $\pounds 6$

Sundried Tomato & Basil Butter £5.50

STARTERS

Stone Bass Ceviche, Grapefruit, Caramelised Fennel Purée, Dill	£14.50
Ham Hock Terrine, Apple, Piccalilli, Cauliflower	£12
Courgette Flowers stuffed with Cauliflower Couscous, Herb Oil (vg)	£10
Rabbit Rillettes, Celeriac, Pickled Walnut	
Whipped Goat Cheese, Honey, Thyme & Cherry Gel, Apricot, Candied Walnut (v)	£10

MAINS

Rockvale Chicken Supreme Smoked Bacon & Leek Dauphines, Pea Purée, Chard Broccoli, Baby Carrots, Chicken Jus	£28
Fillet of Beef Wellington Pommes Anna, Celeriac, Pickled Mushrooms, Truffle Cafe Au Lait	£36
Rump of Lamb Lamb Kofta, Dukkah, Smoked Yoghurt, Lime & Pepper Emulsion, Hasselback Potato	£28
Pea & Mushroom Risotto (vg)	£23
Cod Fillet Spiced Tomato Potato Cake, Lobster Aioli, Fennel Salad	£26

SIDES

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

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

