

SNACKS

PRESERVED LIME & CHILLI OLIVES- 6

GORDAL OLIVES- 6

HONEY TRUFFLED BRIE- 6
brioche, orchard chutney

MANGALITZA BLACK PUDDING- 6
plum & brandy brown sauce

IN HOUSE BAKED FOCACCIA- 7
-confit garlic butter
-pumpkin seed pesto, hummus

STARTERS

WILD MUSHROOM PARFAIT- 10
pickled girolles, roast hazelnut, rosemary focaccia
Chardonnay | Central Valley, Chile | 125ml- 4.20

BEEF SHORT RIB- 12
roast cauliflower puree, kale crisp, Yorkshire pecorino, pickled walnut
Old Vine Zinfandel | California, USA | 125ml- 7.40

BAKED FRENCH ONION SOUP- 11
beef stock, rarebit crouton, house baked focaccia
Cotes Du Rhone | Rhone Valley, France | 125ml- 4.90

SPICED BROWN SHRIMPS- 12
cauliflower velouté, amaranth, toasted brioche
Grenache Blanc | Languedoc, Roussillon | 125ml - 4.80

PLEASE INFORM A MEMBER OF STAFF OF ANY DIETARY
OR ALLERGEN REQUIREMENTS

ALL OUR FISH IS PREPARED ON SITE SO THERE MAY BE
SMALL BONES OR SHELL IN SOME DISHES

MAIN COURSES

72 HOUR LAMB HOTPOT- 22

pickled red cabbage, lamb fat focaccia

Cabernet Sauvignon | Languedoc, France | 175ml- 6.60

8OZ AGED BEEF FILLET- 36

beef & potato terrine, smoked bone marrow butter,

buttermilk onion ring, herb salad

garlic butter king scallops- 8

peppercorn sauce- 3

Young Buck blue cheese sauce- 3

Rioja Vega Gran Reserva | Rioja, Spain | 125ml- 11

PORK RIB-EYE- 27

pumpkin puree, black pudding, smoked hen of the woods,

moleynoux kale, pork jus, pickled tapioca

Malbec | Mendoza, Argentina | 175ml- 6.60

MAITAKE MUSHROOM- 22

IPA glaze, braised spelt, smoked celeriac, lovage, malted hazelnut tuile

Rioja Blanco | Tempranillo Blanco | Rioja, Spain | 175ml- 6.70

MARKET SPECIAL FISH-

cavolo nero, salsify, shrimp & celeriac sauce

Pouilly-Fumé | Loire Valley, France | 125ml- 9.70

SIDES

HAND CUT CHIPS, SEA SALT- 6

BUTTERMILK ONION RINGS- 6

BUTTERED MOLYNEUX KALE- 5

CONFIT NEW POTATOES, GARLIC BUTTER- 6

PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL- 7

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DESSERTS

STICKY TOFFEE PUDDING- 9
marmalade ice cream, orange tuile, crystalised pistachio

BLACKBERRY SORBET- 11
woodruff cream, kataifi, blackberry & bourbon compote, bacon crumb

COFFEE & COCOA SPONGE- 10
tiramisu espuma, pistachio & white chocolate ganache, white chocolate soil

HOUSE SORBET & ICE CREAMS- 6
ask a member of staff for todays selection

AFFOGATO- 6
Atkinsons espresso, vanilla ice cream, brown butter biscuit

ADD A LIQUEUR- 3
Kaluha/ Frangelico/ Disaronno/ Cointreau

SPECIALITY COFFEE

ATKINSONS LIQUEUR COFFEE- 9
Jameson's/ Cointreau/ Baileys/ Kahlua/
Disaronno/ Frangelico, cream float

ORANGE HOT CHOCOLATE- 8
Cointreau, chocolate drops, cream, orange crisp

WHISKY JOURNEY

3 SAMPLES OF TAMDHU OR GLENGOYNE INCREASING IN AGE

TAMDHU- 17

GLENGOYNE- 19.5

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