

OCTOBER 2025

IN SEASON SPECIALS

AVAILABLE FROM 4:30PM

Starters

King Scallops- 12

XO sauce, sweetcorn & tahini velouté, rice noodles

Roebuck Estate | Sussex, England | 125ml- 16.00

Pumpkin & goats cheese Ravioli- 11

sage brown butter, toasted pumpkin seeds

Cinsault Rose | Languedoc, France | 125ml- 4.20

Mains

Lythe Valley Venison Loin- 30

black garlic, venison sausage, red cabbage puree, celeriac terrine, pickled pear elderberry jus

Rioja Crianza | Rioja, Spain | 125ml- 8.30

Maple roasted Muscade Pumpkin- 19

poached blackberries, pickled walnut, molyneux kale, kohlrabi

Sancerre | Loire Valley, France | 125ml- 11

Bordeaux Poached Halibut- 29

Jerusalem artichoke, pancetta, oyster mushroom, roscoff onion

Nuit ST Georges | Burgundy, France | 125ml- 14

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