

JANUARY 2026

IN SEASON SPECIALS

AVAILABLE FROM 4:30PM

Starters

King Scallops- 12

ajo blanco, pickled grape, verjus, hazelnut, dill

Roebuck Estate | Sussex, England | 125ml- 16.00

Roasted Cauliflower- 11

caramelised onion, pickled cauliflower, brioche crouton, pickled walnut, cheddar sauce, wild rice

Sauvignon Blanc | Marlborough, New Zealand | 125ml- 6.40

Mains

Glazed Duck Breast- 32

szechuan honey, crapaudine beetroot, duck fat & sesame crumble, pickled plum, umeboshi, duck jus

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

Pumpkin Fregola- 20

maple walnut, sage & pumpkin seed pesto, whipped goat's curd, chestnut Sancerre | Loire Valley, France | 125ml- 11

Halibut Loin- 28

braised leek, maitake mushroom, mustard, cannellini & smoked eel sauce Chardonnay | Chile | 125ml- 5

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