

PRESERVED LIME & CHILLI OLIVES- 6

GORDAL OLIVES- 6

IN HOUSE BAKED FOCACCIA- 8

-salted butter

-maple whipped goat's curd

STARTERS

ROOT VEGETABLE TATIN- 10

whipped goat's curd, orange & hazelnut dressing

Chardonnay | Central Valley, Chile | 125ml- 4.20

BRAISED VENISON SHOULDER- 12

parsnip & vanilla puree, pickled blackberry,

kale crisp, Young Buck blue cheese

Old Vine Zinfandel | California, USA | 125ml- 7.40

BAKED FRENCH ONION SOUP- 11

beef stock, gruyere crouton, house baked focaccia

Cotes Du Rhone | Rhone Valley, France | 125ml- 4.90

LOBSTER TOAST- 11

brioche, sesame, XO sauce, crispy seaweed

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-	37
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-	28
quince, kale, chestnut, roast artichoke, braised pork cheek, pork jus	
Malbec Mendoza, Argentina 175ml-	6.60
ROASTED CELERIAC-	20
maitake mushroom, Molyneux kale, apple gel, pickled walnut	
Rioja Blanco Tempranillo Blanco Rioja, Spain 175ml-	6.70
MARKET SPECIAL FISH-	
Jerusalem artichoke & shrimp bisque, tarragon, Molyneux kale	
Pouilly-Fumé Loire Valley, France 125ml-	9.70

SIDES

HAND CUT CHIPS, SEA SALT-	6
BUTTERMILK ONION RINGS-	6
CREAMED KALE, HAZELNUT-	5
CONFIT NEW POTATOES, GARLIC BUTTER-	6
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL-	7
ROAST JERUSALEM ARTICHOKE, GOAT'S CURD-	6

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DESSERTS

STICKY TOFFEE PUDDING- 9
marmalade ice cream, crystalised pistachio

QUINCE SORBET- 10
orchard compote, meadowsweet, pain d'épice

PANATTON PUDDING - 10
currant crème anglaise, marmalade ice cream

HOUSE SORBET & ICE CREAMS- 6
ask a member of staff for today's selection

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

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

SPECIALITY COFFEE

ATKINSONS LIQUEUR COFFEE- 9
Jameson/ 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
