



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

GLAZED LAMB- 12

braised lamb shoulder, carrot puree, wild garlic,

black garlic, carrot cake crumb

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

BAKED FRENCH ONION SOUP- 12

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-	23
pickled red cabbage, lamb fat focaccia	
Cabernet Sauvignon Languedoc, France 175ml-	6.60
8OZ AGED BEEF FILLET-	37
10OZ BAVETTE -	32
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
HERB FED CHICKEN BREAST-	28
asparagus, morels, grelot onion, wild garlic, smoked hay sauce	
Gruner Veltliner Hungary 175ml-	6.70
WILD GARLIC & ASPARAGUS FREGOLA-	20
whipped goats curd, black garlic, pickled shimeji	
Vinho Verde Minho, Portugal 175ml-	6.90
MARKET SPECIAL FISH-	
pickled fennel, fregola, samphire, charred tomato, lobster bisque	
Pinot Grigio Italy 175ml-	6.00

SIDES

HAND CUT CHIPS, SEA SALT-	6
BUTTERMILK ONION RINGS-	6
TRUFFLED CAULIFLOWER CHEESE-	6
BEEF FAT CARROTS-	5
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL-	7

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- STICKY TOFFEE PUDDING- 10
marmalade ice cream, crystalised pistachio
- FORCED YORKSHIRE RHUBARB- 11
stem ginger sorbet, rhubarb compote, rhubarb mousse, crumble
- TIRAMI-CHOUX - 10
choux bun, coffee & amaretto cream, chocolate & hazelnut
- 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- 9
Cointreau, chocolate drops, cream, orange crisp

WHISKY JOURNEY

3 SAMPLES OF TAMDHU OR GLENGOYNE INCREASING IN AGE

- TAMDHU- 18
GLENGOYNE- 21
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