

SNACKS & STARTERS

PRESERVED LIME & CHILLI OLIVES- 6.5

GORDAL OLIVES- 6.5

IN HOUSE BAKED FOCACCIA- 8
-whipped whey butter

HUMMUS WITH RED PEPPER ROMESCO- 6
za'atar, fennel crackers

TUNA TARTARE- 12
sesame, smoked paprika, seaweed, pickled radish
Grenache Blanc | Languedoc, Roussillon | 125ml - 5.00

DUCK FAGGOT- 11
pickled cherry, turnip puree, sourdough crisp
Barolo | Piedmont, Italy | 125ml- 12.40

SMOKED MACKEREL- 11
pickled blackberries, beetroot, hazelnut
Sauvignon Blanc | Marlborough, New Zealand | 125ml- 6.40

BAKED FRENCH ONION SOUP- 12
beef stock, gruyère crouton, house baked focaccia
Côtes Du Rhône | Rhône Valley, France | 125ml- 5.90

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- 7.10

8OZ AGED BEEF FILLET- 37

10OZ BAVETTE - 34

beef & potato terrine, Café de Paris butter,

buttermilk onion ring, herb salad

Rioja Vega Gran Reserva | Rioja, Spain | 125ml- 11.40

peppercorn sauce- 3

Young Buck blue cheese sauce- 3

DRY AGED LAMB LOIN- 33

courgette & pesto gratin, confit lamb belly, girolle,

tomato, kalamata & lamb tongue jus

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

GRILLED PEACH & BEETROOT SALAD- 20

whipped goats curd, chicory, pickled girolle, sumac, blackberry

Reisling, Spatlese | Mosel, Germany | 175ml- 6.60

MARKET SPECIAL FISH-

pomme purée, pickled samphire, girolle, leek, mussels & crème fraîche

Pinot Grigio | Verona, Italy | 175ml- 6.60

SIDES

HAND CUT CHIPS, SEA SALT- 6

BUTTERED MASH- 7

ROAST BEETROOT, BASIL PESTO GRATIN- 8

PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL- 7

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DESSERTS

DARK CHOCOLATE & MATCHA DELICE - 10
sesame, chocolate soil, white chocolate sorbet

BLUEBERRY CHEESECAKE - 11
honeycomb, honey ice cream, woodruff & blueberry compote

CARAMELISED PINEAPPLE TARTIN - 10
coconut sorbet

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