

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- 7
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

HOUSE 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-	23
pickled red cabbage, lamb fat focaccia	
Cabernet Sauvignon Languedoc, France 175ml- 7.10	
8OZ AGED BEEF FILLET-	37
10OZ BAVETTE -	34
Café de Paris butter, buttermilk onion ring, beef & potato terrine, herb salad	
Rioja Vega Gran Reserva Rioja, Spain 125ml- 11.40	
	peppercorn sauce- 3
	Young Buck blue cheese sauce- 3
VENISON LOIN-	35
poached quince, chervil root, smoked parsnip puree, pancetta,	
blackcurrant pontac, venison haggis	
Nuit St Georges Burgundy, France 125ml- 14	
GLAZED AUTUMN MUSHROOMS-	22
dashi, smoked parsnip, sunflower seed brittle,	
parmesan curd, pickled cauliflower	
Reisling, Spatlese Mosel, Germany 175ml- 6.60	
MARKET SPECIAL FISH-	
pomme purée, pickled samphire, autumn mushroom, leek,	
hazelnut, mussels & crème fraîche	
Pinot Grigio Verona, Italy 175ml- 6.60	

SIDES

HAND CUT CHIPS, SEA SALT-	6
BUTTERED MASH-	7
CREAMED KALE-	7
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL-	7

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DESSERTS

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

BLACKBERRY CHEESECAKE - 11
muscovado ice cream, woodruff, sorrel

GINGER CAKE - 10
spiced pumpkin mousse, candied pumpkin, maple pecan

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 Kahlua/ Frangelico/ Disaronno/ Cointreau - 3

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