

À la carte menu

Homemade bread, butter 3.95

Trapani olives 3.95

First course

Smoked leek, potato soup, crispy quail egg, haddock foam 6.5

Pan seared scallops, pickled carrot, curried peanuts, crème fraiche 9.75

Chicken liver pate, truffle jelly, grapes, tarragon 8.5

Guinee fowl tortellini, confit baby turnip, cranberry 8.5

White crab, passion fruit, squid ink, pickled apple 8.5

Salt baked beetroot, goats cheese, rainbow chard, cured egg yolk 7.5

Sea trout, crispy skin, cranberry, fennel 8.5

Main course

Mustard, pork tenderloin, belly, smoked mash, pickled apple, pancetta 17.5

Butter braised sprouts, chestnut, chive gnocchi, feta 14.5

Venison haunch, parsnip, chocolate pear, hazelnuts 21.5

Sea bream, capers, sultanas, balsamic, cauliflower, beer 19.5

Fillet steak, beef, truffle ravioli, braised shallot, kale, confit yolk 28.5

Poached coley, langoustine, dill, cucumber, lemon sauce 19.5

Roast goose breast, celeriac, chestnut, cranberry stuffing, honey 20.5

Chateaubriand 70

650g (for 2 persons)

Truffle fat chips, mash, French beans, confit tomato

Red wine jus, peppercorn sauce

(Please check availability, allow 45 minutes cooking time)

Sides

Roast Chantenay carrots - Honey parsnips - garlic french beans

Creamed mash - Truffle fat chips

3.95 each