
STARTERS

WELSH CURED SALMON (F,G,SD)	£9.90
Beetroot, fennel, lime, wasabi tapioca crisp	
CAULIFLOWER VELOUTÉ (V,G)	£6.50
Artichoke, caramelised and curried onion, ribbon root vegetables	
SMOKED HOCK AND PISTACHIO TERRINE (N,E,SD,Mu,C)	£8.00
Courgette salad, quail egg, mustard fruits, burnt apple, salsa verde, micro shoots	
POTTED CHICKEN LIVER AND MUSHROOM PARFAIT (G,D,E,SD)	£7.50
Chipotle jam, chervil, crackling, onion loaf	

MAIN COURSES

BEEF SIRLOIN STEAK 8OZ (G,E,SD)	£24.00
Ox cheek croquette, peppercorn sauce, double cooked chips, watercress and pickled shallot salad	
PAN FRIED SEA BASS (F,M,D,SD)	£19.50
Pea and asparagus risotto, mussel chowder, parsley oil, pickled fennel	
ROASTED LAMB RUMP (D,SD)	£23.50
Fried sweetbreads, potato gratin, spiced carrot purée, sautéed lettuce, parsnip crisps	
GOAT'S CHEESE, SQUASH, SPINACH AND KALE FILO PARCEL (V,G,D,Mu,SD)	£18.20
Smoked carrot, cumin and coriander potatoes, tomato dressing	

DESSERTS

LEMON AND GRAPEFRUIT MERINGUE TART (V,G,S,D,E)	£7.00
Roasted nectarine, vanilla ice cream, white chocolate soil	
PRALINE AND CHOCOLATE ORANGE TERRINE (V,G,N,S,D,E,SD)	£7.00
Honeycomb, tuille, mandarin sorbet	
BOURBON VANILLA CRÈME BRULÉE (V,G,S,D,E)	£7.00
Shortbread, blackberries	

A discretionary 10% service charge will be added to your bill.
 Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.
 (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.