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TO START

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Tempura cod cheeks - <i>Roasted gem, squid ink mayonnaise, lemon gel</i> (267 cal)	8.00
Celeriac panna cotta - <i>Confit celeriac, apple &amp; saffron chutney, chive oil</i> (525 cal) (V)	9.50
Mushroom & truffle velouté - <i>Crispy duck egg, parmesan, yeast</i> (505 cal)	9.50
Pigeon breast - <i>Macerated blackberry, beetroot, tartare, leg bonbon</i> (381 cal)	12.00
Cured salmon & trout mosaic - <i>Matcha, sea herbs, pear &amp; star anise purée</i> (294 cal)	11.50
Duck terrine - <i>Orange, hazelnuts, pickled carrot</i> (474 cal)	9.00

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TO FOLLOW

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Pork belly - <i>Parsnip purée, apple, mustard jus</i> (1,771 cal)	24.00
Barbary duck breast - <i>Apricot gel, cavolo nero, spetzle, Szechuan jus</i> (851 cal)	28.00
Leek & Mushroom - <i>Maitake, celeriac, pickled shimeji</i> (619 cal) (VE)	25.00
Pan seared hake - <i>Brown shrimp, seaweed, potato rosti, shallots</i> (660 cal)	26.00
Grilled broccoli steak - <i>Beetroot houmous, shallots &amp; wasabi</i> (713 cal) (VE)	20.00
8oz Himalayan dry aged ribeye steak - <i>Triple cooked chips, balsamic tomato, roasted shallot</i> (941 cal)	40.00
Add a sauce or butter of your choice:	3.50
<i>Peppercorn sauce</i> (251 cal)	
<i>Bernaise sauce</i> (163 cal)	
<i>Black garlic butter</i> (382 cal)	
<i>Chilli butter</i> (379 cal)	

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TO COMPLEMENT

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Triple cooked chips (481 cal)	5.50
Cauliflower cheese (679 cal)	5.50
Ratte potato, thyme & parsley butter (465 cal)	5.50
Heritage carrot, black treacle granola (209 cal)	5.50
Romanesco with coriander & lime dressing, toasted almonds (181 cal)	5.50

*Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.*

*Should you require further information regarding ingredients in a specific dish, please ask a member of the team. Adults need around 2,000 Kcal per day. An optional 12.5% service charge will be added to your bill.*

*Our beautiful private dining rooms are available for parties and events. Speak with your server for details.*

## YOUNG ADULTS' MENU

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### TO START - £5.00

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**Panko chicken strips** (448 cal)

*Baby leaf salad, mayonnaise dip*

**Roasted tomato & basil soup** (225 cal) (VG)

*Warm bread roll*

**Vegetable sticks** (313 cal)

*Celery, pepper, carrot, cucumber, hummus dip*

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### TO FOLLOW - £8.00

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**Spaghetti Bolognese** (meat: 661 cal) (vegetable: 464 cal)

*Grated parmesan cheese*

**Panko coated fishcake** (779 cal)

*Crushed peas, warm tartare sauce*

**Mini beef burger** (540 cal)

*Mature cheddar cheese, baby gem, sliced tomato, french fries*

**Cumberland sausages** (754 cal)

*Mash, peas, onion gravy*

**Pan-fried fillet of salmon** (254 cal)

*New potatoes, broccoli*

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### TO FINISH - £6.50

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**Tub of mini ice cream** (150 cal)

**Warm chocolate brownie** (521 cal)

*Chocolate sauce, white chocolate ice cream*

**Sticky toffee pudding** (476 cal)

*Caramel sauce, vanilla ice cream*

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*Our beautiful private dining rooms are available for parties and events. Speak with your server for details.*

*An optional 10% service charge will be added to your bill.*

*Members receive 15% discount on listed price.*