
TO START

Grilled mackerel - <i>Compressed watermelon, sourdough, cucumber gazpacho</i> (471 cal)	11.00
Confit violet potato - <i>Maitake, red pepper purée, paprika cracker</i> (351 cal) (VE)	9.00
Roasted pumpkin soup - <i>Sage & onion tortellini, toasted pumpkin seeds</i> (164 cal)	8.50
Pigeon breast - <i>Macerated blackberry, beetroot, tartare, leg bonbon</i> (381 cal)	12.00
Cured salmon & trout mosaic - <i>Matcha, sea herbs, pear & star anise purée</i> (294 cal)	11.50
Ham hock terrine - <i>Apple gel, celeriac remoulade, pickled walnut</i> (504 cal)	9.00

TO FOLLOW

Rabbit loin - <i>Carrot & anise puree, pink peppercorn, leg pie</i> (1,457 cal)	29.50
Barbary duck breast - <i>Apricot gel, cavolo nero, spetzle, Szechuan jus</i> (851 cal)	28.00
Chargrilled lions mane - <i>Spring onion, pickled shimeji, confit cherry tomatoes</i> (879 cal) (VE)	21.00
Pan roasted sea trout - <i>Potato terrine, butternut squash, chorizo crumble</i> (1,225 cal)	26.00
Smoked feta & beetroot parcel - <i>Sweet potato espuma, courgette, balsamic puree</i> (769 cal) (V)	19.00
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)	

TO COMPLEMENT

Triple cooked chips (481 cal)	5.50
Cauliflower cheese (679 cal)	5.50
New potatoes, sage butter (231 cal)	5.50
Creamed savoy cabbage, roasted pancetta (590 cal)	5.50
Roasted broccoli, pine nuts, garlic & chilli dressing (297 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.

TO FINISH

Espresso crème brûlée (680 cal) 8.50

Burnt orange, hazelnut tuille, mandarin & Cointreau sorbet

Coconut baked Alaska (761 cal) 9.50

White chocolate, custard, raspberry & lime sorbet

Pineapple carpaccio (643 cal) 10.00

Lime gel, coconut sorbet, spiced rum

Dark chocolate fondant (659 cal) 9.00

Blackberries, chocolate soil, cinnamon ice cream

Rice pudding (462 cal) 8.50

Whiskey caramel, spiced pear jam

Selection of British regional cheeses (763 cal) 12.00

Chutney, biscuits, grapes

or

**Freshly brewed coffee, tea,
fruit infusions upon request**

From 2.95

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YOUNG ADULTS' MENU

TO START - £5.00

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

TO FOLLOW - £8.00

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

TO FINISH - £6.50

Selection of Jude's Ice Cream (130 - 134 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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An optional 10% service charge will be added to your bill.

Members receive 15% discount on listed price.