

A LA CARTE MENU

Nocellara Olives | £5.

Charcuterie & Pickles | £10.

Hash Browns, Walnut Ketchup | £6

Cornish Hake | Warm Tartare Sauce | Angel Hair Potato | Nori £14

British Asparagus | Deep Fried Egg | Pickled Shallot | Black Pepper Hollandaise £14

White Onion Veloute | Rarebit Croute | Chive £11

Steak Tartare | Smoked Mayonnaise | Black Garlic | Pickled Radish £15

Tagliolini | Mussels | Tomato & Nduja Butter £25

Baked Potato Gnocchi | Shitake | Confit Garlic | Parsley | Spenwood £22

Lamb Rump | Roscoff Onion | Wild Garlic | Goats Curd | Lamb Sauce £35

Atlantic Cod | Braised Leeks | Smoked Butter Sauce £29

Dunwood Farm Beef Sirloin (300g) | Bone Marrow & Parsley Butter | Bordelaise £39

Sharing Dunwood Farm Cote De Boeuf | Bone Marrow & Parsley Butter | Borderlaise (800g for 2) £95

Triple Cooked Chips | £6.5

Buttered Greens | £5.

Garlic Roasted Hispi Cabbage, Caesar Dressing | £6.

Heritage Tomato Salad | Mozzarella | Crispy Chilli Oil | £8

Lemon Meringue Tart | Creme Fraiche Ice Cream £12

62% Chocolate Mille-Feuille | Hazelnut Praline | Roasted Banana Ice Cream £14

Caramel Panna Cotta | Yorkshire Rhubarb | Gingerbread | Honeycomb £12

Truffled Baron Bigod | Oat Biscuits | Raisin Chutney | Celery Leaf £15

*Our Menus changed frequently depending on the best produce available at the time

*Dietary requirements can be catered for, just inform us at the time of booking