



DINNER MENU

6 P M - 9 P M

NIBBLES

WARM SOURDOUGH (VE) BALSAMIC & OLIVE OIL	£5
NOCELLARA OLIVES (VE) (GF)	£6
ROASTED NUTS (VE) (DF)	£6

STARTERS

CELERIAC & TRUFFLE SOUP (VE) WARM SOURDOUGH BREAD	£9
CHEDDAR CHEESE SOUFFLE (V) PARMESAN SAUCE	£16
CRAYFISH & BROWN SHRIMP COCKTAIL	£17
WARM SCOTCH EGG POMMERY GRAIN MUSTARD MAYONNAISE	£16
KING PRAWNS GARLIC & CHILLI BUTTER, CRUSTY BREAD	£17

MAINS

LOCH DUART SALMON (GF) BUTTERBEAN & CHORIZO CASSOULET, TENDERSTEM BROCCOLI	£28
8 ^{oz} WAGYU BURGER CHEESE, BACON, SKINNY FRIES & RELISH	£24
BEER BATTERED HADDOCK MUSHY PEAS, TRIPLE COOKED CHIPS & TARTARE SAUCE	£24
MUSHROOM RISOTTO (VE) (GF) CRISPY KALE, PARSLEY	£23
LEMON SOLE MEUNIÈRE (GF) CAPER, LEMON, PARSLEY, BROWN BUTTER & NEW POTATOES	£36


Please notify your server of any food allergies, intolerances, or dietary requirements before placing your order. Many of our dishes can be adapted. Dishes marked (V) are vegetarian, (VE) are vegan & (GF) are gluten free. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

FROM THE GRILL

OUR STEAKS ARE 65-DAY SALT-CHAMBER-AGED SHORTHORN FROM R&J YORKSHIRE, COOKED OVER CHARCOAL IN A BERTHA OVEN.

8OZ 65 DAY SALT-AGED SIRLOIN STEAK		£40
8OZ 65 DAY SALT-AGED RIBEYE STEAK		£45
8OZ FILLET STEAK		£48
PORK TOMAHAWK		£28

SAUCE

PEPPERCORN SAUCE		£4.50
BEARNAISE SAUCE		£4.50
CAFÉ DE PARIS BUTTER		£4.50

SIDES

FRENCH FRIES		£5.50
TRIPLE COOKED CHIPS		£7
TWO FRIED EGGS		£4
POTATO DAUPHINOISE		£7
BUTTERED NEW POTATOES		£5.50
MAC & CHEESE		£7
GREEN SALAD, POMEGRANATE & SESAME DRESSING		£5
CAESAR SALAD	£5.50	

DESSERTS

CHOCOLATE MOUSSE	£11
CHERRY ICE CREAM	
STICKY TOFFEE PUDDING (V)	£9
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM	
TIRAMISU	£12
SELECTION OF 5 ENGLISH CHEESES	£18
QUINCE, TRUFFLE HONEY, CHUTNEY & CRACKERS	