

STARTERS

Ravioli

Creamy polenta, violet artichokes, truffle

Scallop

Hand dived Orkney Isle, cauliflower and lemon

Foie Gras (£8.00 supplement)

Pan roasted, chestnuts and apple, toasted brioche

Veal sweetbreads

Roasted and glazed, celeriac, pickled ginger, capers and raisin

Frog & cod

Herb crusted legs, charred cheeks, crispy pork belly, red pepper and garlic

*If you are happy with the food and service, we would suggest a 12.5% gratuity.
If the service wasn't up to scratch, don't pay for it (But do let us know what we could do better)*

FISH & MEAT

Sea bass

Jerusalem artichoke, purple sprouting broccoli, cannelloni of langoustine

Cornish cod

Aged caviar, trotters, artichokes, capers and black olives

Holcombe Water Farm hogget

Confit loin, slow cooked shoulder, crones and sweetbreads

Newhouse Game Estate venison

Beetroot, dandelion, cocoa

Middle White pork

Shoulder, cheek, smoked eel, celeriac

3 courses £ 55.00

Seasonal Vegetables £4.50

We also have a wonderful Vegetarian menu, please just ask one of us!