

## Mains

### LAMB LOIN (GF/NF)

Roast Tomato Sauce, Confit Veg, Fondant Potato  
*Perfectly paired with Malbec – Argentina*

### CURRIED MONKFISH (VG/NF)

Roasted Cauliflower, Kimchi, Fish bone Sauce  
*Perfectly paired with Pinot Noir – France*

### POACHED HAKE (NF)

Courgette, Miso Aubergine, Romesco Sauce  
*Perfectly paired with Trebbiano Chardonnay – Italy*

### ROASTED CHICKEN BREAST (GF/NF)

Dauhpinois Potato, Alliums, Broccoli  
*Perfectly paired with Chenin Blanc – South Africa*

### WILD MUSHROOM LINGUINI (VG/NF)

Parmesan, Spinach, Truffle  
*Perfectly paired with Sauvignon Blanc – New Zealand*

### PEA RISOTTO (VG/NF/GF)

Asparagus, Lemon, Burnt Feta  
*Perfectly paired with Pinot Grigio - Italy*

## Grill

### 8OZ SIRLOIN STEAK - £42

Onion rings, Fries, Flat Mushroom, Side Salad

Peppercorn Sauce or Garlic Butter

## Sides

CHANTENAY CARROTS / 5

HISPI CABBAGE / 5

SAUTEED POTATOES, GARLIC BUTTER / 5



VE = Vegan VG = Vegetarian GF = Gluten-Free NF = Nut-Free DF = Dairy-Free  
All our food and drinks have been freshly prepared in our premises  
where we handle all allergens.  
If you have a food allergy or intolerance, please speak to your server  
before you order your meal or drinks.  
Please note that there will be a 12.5% service charge added to your bill.

## Desserts

### CHOCOLATE TART(NF)

Salted Caramel, Clotted Cream  
*Perfectly paired with Nectar Pedro Ximénez*

### STICKY TOFFE PUDDING (NF)

Vanilla Ice Cream, Butterscotch  
*Perfectly paired with Nectar Pedro Ximénez*

### CLASSIC TRIFLE(NF)

Strawberries, Custard, Cream  
*Perfectly paired with Castel de Suduiraut, Sauternes*

### LAVENDER CRÈME BRULEE (GF/NF)

Short bread, berries  
*Perfectly paired with Castel de Suduiraut, Sauternes*

### VANILLA CHEESECAKE (NF)

Orange Sorbet, orange gel  
*Perfectly paired with Royal Tokaji*

### CHEESE BOARD (£5 supplement)

Chutney, Celery, Crackers  
*Perfectly paired with Taylor's Port*



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## Liqueur Coffee

IRISH COFFEE / 12  
Jameson Whisky

BAILEYS COFFEE / 12  
Baileys Liqueur

AMARETTO COFFEE / 12  
Amaretto Liqueur

FRENCH COFFEE / 12  
Hennessy VS Cognac

Thank you for dining with us,  
Kindly leave us a review on Tripadvisor.



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## Nibbles

CHILLI & LEMON OLIVES / 6  
(93kcal / NF / DF / GF)

PADRON PEPPERS WITH MALDON SALT / 8  
(186kcal / NF / DF / GF)

SMOKED & SALTED NUTS / 7  
(160kcal)

Two course - £50  
Three course - £55

## Starters

CONFIT PORK BELLY (NF/GF)  
Burnt Apple Puree, Cabbage Slaw

SPICED CHICKEN TERRINE (GF)  
Curry Emulsion, Pickled Golden Raisins, Almond

CURED TROUT TARTAR (NF)  
Green Goddess, Toffee Lemon Crouton, Pickled Shallot

COD AND CHORIZO FISH CAKE (NF)  
Pea Veloute, Charred Lemon, Chorizo Oil

ROAST CAULIFLOWER SOUP (VE/GF)  
Crispy Onion, Chive, Truffle

HERITAGE TOMATO TART (VG available)  
Goat Curd, Black Olive Caramel, Pesto



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