
BAR & GRILL MENU

STARTERS

SOUP OF THE DAY (V)	8
RAVIOLI OF CRAB & SCALLOP SEAFOOD BISQUE CORIANDER	12
CELERIAC RISOTTO (GF) TRUFFLE AGED PARMESAN WILD MUSHROOM	9
CHICKEN LIVER PARFAIT PORT JELLY CHICKEN FAT BRIOCHE	10
MACKEREL BEETROOT LOVAGE BUTTERMILK	10

MAINS

PAN-FRIED TURBOT (GF) CAULIFLOWER CAVIAR BUTTER SAUCE RATTE POTATO	26
GUINEA FOWL (GF) WILTED GREENS FOIE GRAS ROASTED SHALLOT BLACK GARLIC JUS	23
PARMESAN GNOCCHI (V) ARTICHOKE PICKLED MUSHROOM	17
FEATHERBLADE BEEF BOURGUIGNON NEW POTATOES BABY CARROTS	20
WELSH LAMB RUMP SHEPHERDS PIE SEARED KIDNEY BROCCOLI MINT JUS	25

SIDE DISHES

£5 each

PANCETTA CARROTS
BEEF DRIPPING CHIPS
NEW POTATOES
TENDERSTEM BROCCOLI WITH TOASTED ALMONDS
TRUFFLE MAC & CHEESE WITH SOURDOUGH CRUMB

FROM THE GRILL

Our beef comes from selected breeds from farms that meet our very high ethical standards and dry aged for at least 32 days. All are served with chips, confit tomato, slow roasted mushroom, onion ring and a choice of sauce. All beef dishes can be made Gluten Free upon request.

GOLD AGED SIRLOIN STEAK	8oz	26
GOLD AGED RIBEYE STEAK	8oz	28
BONE ON FILLET STEAK	8oz	36

*All served with your choice of sauce. Choose from:
Brandy & Peppercorn | Blue Cheese & Truffle Butter |
Béarnaise Sauce*

DESSERTS

MILLE-FEUILLE APPLE MISO CARAMEL VANILLA CREAM PECANS	9
SEA BUCKTHORN TART MERINGUE PERSIMMON DARK CHOCOLATE SORBET	9
LOCALLY SOURCED BRITISH CHEESES	
4 CHEESES	10
6 CHEESES	15
FULL SELECTION	25
CHOCOLATE FONDANT VANILLA ICE CREAM CHOCOLATE TUILE	10

PLEASE INFORM YOUR SERVER OF ANY DIETARY OR ALLERGEN REQUIREMENTS BEFORE ORDERING YOUR MEAL. A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THIS IS ENTIRELY SHARED BY THE TEAM.

Key | (V) Vegetarian | (VG) Vegan | (GF) Gluten Free