



GOLD MENU

£45

STARTERS

FALAFEL BON BON (VG)

PICKLED RED ONION, HUMMUS, CRESS

CRISPY BUTTERFLY PRAWNS

SWEET CHILLI MAYONNAISE

SLOW COOKED PORK CHEEKS (GFO)

CREAMY MASH, RED WINE JUS, CRISPY LEEKS

BBQ GLAZED CHICKEN WINGS

CHIVES, LIME, YOGHURT GARLIC DIP

MAINS

GNOCCHI (VG) (GFO)

ARRABIATA SAUCE, CHILLI, SHALLOTS, SPINACH

MUSSELS (GFO)

SPICED TOMATO SAUCE, SHALLOTS, CHILLI, PARSLEY, WHITE WINE CREAM SAUCE

SLOW COOKED BEEF TORTELLINI

PARMESAN CHEESE, SAGE BUTTER

RUMP STEAK (GFO)

FRIES, MUSHROOM DUXELLE, WATERCRESS, TOMATO, PEPPERCORN SAUCE

DESSERTS

TOFFEE WAFFLES (V)

VANILLA ICE CREAM, BERRIES, CARAMEL SAUCE, ICING SUGAR, STRAWBERRY DUST

WINTER BERRIES PAVLOVA (V) (GF)

VANILLA CREAM, FOREST BERRIES, MERINGUE, RASPBERRY SORBET

SELECTION OF ICE CREAMS (V) AND SORBETS (VG) (GFO)

VANILLA, CHOCOLATE, STRAWBERRY, LEMON, MANGO

RASPBERRY FRANGIPANE TART (VG) (GF)

BERRIES, CHANTILLY CREAM

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE 14 LEGAL ALLERGENS IS AVAILABLE ON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS. A DISCRETIONARY, OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.



DIAMOND MENU

£55

STARTER

SMOKED SALMON TARTAR (GFO)

PICKLED ONION, CREME FRAICHE, CAPERS, DILL, LEMON, BREAD

SLOW COOKED PORK CHEEKS (GFO)

CREAMY MASH, RED WINE JUS, CRISPY LEEKS

SMOKED DUCK BREAST (GFO)

FRESH FIGS SALAD, CHERRIES, RADICCHIO, PUMPKIN PUREE

CRISPY CALAMARI

LEMON, TARTAR SAUCE, CHILLI, GARLIC, LEMON

BUFFALO MOZZARELLA (V) (GFO)

SUN DRIED TOMATOES, PESTO, GRILLED BREAD

FALAFEL BON BON (VG)

PICKLED RED ONION, HUMMUS, CRESS

MAIN

SLOW BRAISED BEEF STEW (GF)

ROOT VEGETABLES, RED WINE JUS, TOPPED WITH CREAMY MASH POTATO

GNOCCHI (VG) (GFO)

ARRABIATA SAUCE, CHILLI, SHALLOTS, SPINACH

BRIXHAM CRAB LINGUINI

CHILLI, SHALLOTS, CORIANDER, BROWN CRAB MAYONNAISE

CHICKEN SKEWER (GFO)

SERVED WITH FRIES, SALAD

ROASTED WHOLE SEA BASS (GFO)

LEMON, BUTTER, THYME, PARSLEY, THYME SERVED WITH

RIB - EYE STEAK 10OZ (GFO)

FRIES, MUSHROOM DUXELLE, WATERCRESS, TOMATO, PEPPERCORN SAUCE

DESSERT

CRÈME BRULÉE (V)(GF)

SHORTBREAD, FRESH BERRIES

TRIPLE CHOCOLATE BROWNIE (V) (GF)

VANILLA ICE CREAM, CHOCOLATE SAUCE, CARAMEL POPCORN

CARAMELISED LEMON TART (V)

SHORTCRUST PASTRY, MERINGUE, RASPBERRY SORBET

RASPBERRY FRANGIPANE TART (VG) (GF)

BERRIES, CHANTILLY CREAM

SALTED CARAMEL CHEESECAKE

MERINGUE, CARAMEL SAUCE

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PLATINUM MENU

£65

STARTER

SMOKED SALMON TARTAR (GFO)

PICKLED ONION, CREME FRAICHE, CAPERS, DILL, LEMON, BREAD

OYSTERS X 3 (GFO)

SERVED ON CRUSHED ON IDE, LEMON, VINAIGRETTE WITH SHALLOTS

BEEF TARTARE (GFO)

PRIME BEEF, GHERKINS, MUSTARD, CAPERS, EGG YOLK, CRESS, BREAD

SMOKED DUCK BREAST (GFO)

FRESH FIGS SALAD, CHERRIES, RADICCHIO, PUMPKIN PUREE

CRISPY CALAMARI

LEMON, TARTAR SAUCE, CHILLI, GARLIC, LEMON

FALAFEL BON BON (VG)

PICKLED RED ONION, HUMMUS, CRESS

MAIN

BRIE CHEESE SALAD (V) (GFO)

ROCKET, APPLE, BEETROOT, BRIE CHEESE, TOASTED ALMONDS, HONEY
MUSTARD DRESSING

CONFIT DUCK LEG (GFO)

CONFIT DUCK BON BON, CARROT PUREE, CHERRY GEL, GLAZED PARSNIPS

LOBSTER RISOTTO (GF)

POACHED LOBSTER TAIL, TARRAGON, CHIVES, CRÈME FRAICHE, PARMESAN

SLOW COOKED BEEF TORTELLINI

PARMESAN CHEESE, SAGE BUTTER

FRUTTI DE MARE

LINGUINE PASTA, CLAMS, MUSSELS, KING PRAWNS, TOMATO SAUCE, WHITE
WINE

GNOCCHI (VG) (GFO)

ARRABIATA SAUCE, CHILLI, SHALLOTS, SPINACH
BRIXHAM CRAB LINGUINI

BAKED FILLET OF COD (GF)

HASSELBACK POTATOES, WHITE WINE, SPICED TOMATO & BASIL SAUCE

FILLET STEAK (GF)

TRUFFLE MASH, BROCCOLI PUREE, CHARRED LEEK, RED WINE SAUCE

DESSERT

CRÈME BRULEE (V)

SHORTBREAD, FRESH BERRIES

TRIPLE CHOCOLATE BROWNIE (V)(GF)

VANILLA ICE CREAM, CHOCOLATE SAUCE, CARAMEL POPCORN

CARAMELISED LEMON TART (V)

SHORTCRUST PASTRY, MERINGUE, RASPBERRY SORBET

RASPBERRY FRANGIPANE TART (VG)

BERRIES, CHANTILLY CREAM

SALTED CARAMEL CHEESECAKE

MERINGUE, CARAMEL SAUCE

SELECTION OF CHEESE PLATE (V)

APPLE, GRAPES, CELERY, CHUTNEY, CHARCOAL CRACKERS

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