

STARTERS

BEEF TARTARE, FROM THE BARREL FILLET Caramelised Bone Marrow, Parsley, Picked Shallots, Sourdough Crisps.	£13
SMOKED AND GLAZED CHICKEN WINGS Carrot, Green Beans, Tarragon, Shallot Dressing.	£12.50
CELERIAC CARPACCIO Celeriac & Miso Cream, Hazelnut Dressing.	£12.00
MISO & SOY CURED SEA TROUT Pickled Cucumber, Coriander Seed and Smoked Eel Emulsion	£13

MAIN COURSES

SEARED MONKFISH Cider & Pancetta Mussels, Potato Puree	£35.00
GRILLED SPRING CABBAGE White Bean & Mushroom Cassoulet, Seaweed.	£19.00
BRAISED LAMB Crisp Sweetbread, Poached Spring Vegetables.	£22.00
HIMALAYAN SALT AGED RIBEYE Sauce Bordelaise or Café de Paris Butter	£40.00

Buttered Ratte Potatoes £5.50 / Little Gem, Salad Cream & Croutons £6

DESSERTS

CHOUX AU CRAQUELIN Sour Cream Mousse, Plum	£10.00
CHOCOLATE BAR Praline, Caramel, Dark Chocolate, Guinness Ice Cream	£12.00
MILLE FEUILLE White Chocolate, Coffee, Chocolate Ice Cream	£10.00

“Family Style Sharing Menu”
£70.00 per head

Your Choice of Starters From:

BEEF TARTARE, FROM THE BARREL FILLET

Caramelised Bone Marrow, Parsley, Picked Shallots, Sourdough Crisps.

SMOKED AND GLAZED CHICKEN WINGS

Carrot, Green Beans, Tarragon, Shallot Dressing.

CELERIAC CARPACCIO

Celeriac & Miso Cream, Hazelnut Dressing.

MISO & SOY CURED SEA TROUT

Pickled Cucumber, Coriander Seed and Smoked Eel Emulsion

Main Courses - Served “Family Style” for the table with sides to share

FISH OF THE DAY (ON THE BONE)

Wild Garlic, Caper Sauce

BRAISED LAMB

Crisp Sweetbread, Poached Spring Vegetables.

HIMALAYAN SALT AGED RIBEYE

Sauce Bordelaise or Café de Paris Butter

Buttered Ratte Potatoes / Little Gem, Salad Cream & Croutons

Your Choice of Desserts From:

CHOUX AU CRAQUELIN

Sour Cream Mousse, Plum

CHOCOLATE BAR

Praline, Caramel, Dark Chocolate, Guinness Ice Cream

MILLE FEUILLE

White Chocolate, Coffee, Chocolate Ice Cream