Early Dinner deal 5-7pm Any starter, main and dessert + aperitif £45<sup>\*</sup> Ask a member of the team for more information. (\*Grouse £8 supplement. Sharing main not included)

# Belu Water

Still/sparkling bottle with **free refills** - £2

### Snacks

Oxalis hot wings, sesame & spring onion - £8 Almonds - £5 Olives - £5 House bread, black garlic & Olive Oil - £5 Coppa, kohlrabi remoulade - £10



# Starters

Spiced brown crab on toast - £13 Courgette & leek soup, crème fraiche, pumpkin seeds - £8.5 House smoked mackerel pate, toast & pickled radish - £11 Scottish langoustines, aioli, lemon - £16 Autumn squash, hazelnut romesco, black garlic dressing - £10 Jerusalem artichoke & black truffle tortellini, braised radicchio - £14

## Mains

Roasted pork, greens, red wine sauce, plum ketchup - £22 Grouse, ragu of leg, heart & liver on toast, bread sauce, port - £30 Brill, wild mushroom, sea veg & sherry butter sauce - £25 Roasted romanesco cauliflower, smoked celeriac, chilli peanut crisp - £17

# Sharing mains (for2/3 people) comes with 2 sides

1Kg rib of beef, red wine sauce - £80

## Sides

Sesame & miso roast new potatoes - £5 Fries - £5 Grilled baby gem lettuce, beetroot molasses, dukkah- £5

### Cheeses

Cashel Blue, Witheredge or Baron Bigod  $\pounds4ea$  or all for  $\pounds10$  served with chutney and biscuits

## Deserts

Miso triple chocolate brownie & crème fraiche - £8.5 Treacle & prune pudding, caramel sauce, vanilla ice cream - £9 Poached pear, chocolate mousse, honeycomb - £7

Please notify your waiter of any allergies and dietary requirements A 12.5% discretionary service charge will be added to your bill