



**S T A R T E R S**

Avocado on sourdough toast, poached eggs, green tomato & coriander salsa (v)	14.5
French toast, streaky bacon, wild blueberries, whipped creme fraiche	15.5
Eggs Benedict, Florentine, Royal toasted English muffin, brown butter hollandaise	13/13/15.5
½ dozen Lindisfarne rock oyster elderflower & shallot vinegar	22
Burrata Semi-Dried Tomato pesto, Panzanella Salad (v)	15.5
Foie grass taurine, mulled wine gel, toasted brioche, red current	22
Baked beetroot black berries, truffle cream cheese, hazelnuts (vg)	10
Dill cured Loch Duart salmon mustard & dill, Danish rye bread	16.5

**M A I N S**

Flat iron steak, peppercorn sauce	24
Steamed cod, seashore vegetables coco beans, cucumber, potted shrimp butter	28.5
Lobster spaghetti datterino tomatoes, chilli, parsley, garlic	46
Bluebird bone marrow beef burger cheddar, caramelized onions, house dressing, chips	21.5
Rigatoni girolles, parsley & garlic (v)	22
Lamb rump BBQ carrot puree, yoghurt, sumac & lovage oil	33
Salt and pepper cauliflower Coconut, apple carrot and curry emulsion (vg)	22
<b>S U N D A Y R O A S T</b>	
40-day aged sirloin	29
Gloucester Old Spot pork belly	26
Yorkshire pudding, roasties, seasonal vegetables, horseradish (available Sundays 12pm-3.30pm)	

**S I D E S 5 . 5**

Fries, sea salt (vg))	
Gem lettuce, Caesar dressing	
French beans, mustard maple dressing (v)	
Charred hispi cabbage, truffle vinaigrette (vg)	
Truffle mash (v)	
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Dry cured Streaky bacon	3.5
Crushed Avocado	3.5

**S A U C E S 2 . 5**

Peppercorn	
Smoked mayonnaise	
Brown butter hollandaise	

*Should you have any dietary requirements, please ask your server who will be happy to discuss them with you. 13% service charge will be added to the bill.*