



Dinner

Friday & Saturday
5.30pm – 9.30pm

Starters

Charred Sweetcorn, Miso Emulsion & Summer Vegetable Salsa (V) (GF)	11
Bream Ceviche with Lemon Juice, Capers, Dill Emulsion, Shallots & Cucumber (VG) (GF) (N)	14
Tuna Tartare, Avocado Mousse, Mango, Fried Quinoa, Sesame (DF)	16
Beef Carpaccio, Herb Emulsion, Pickled Mustard Seed, Watercress & Shallots (GF)	15
Duck Roulade, Smoked Blackberry Gel, Pickled onion, Rocket puree & Bread crispbread (DF)	13

Main

Roasted Cauliflower Steak, Soy Cashew Nut, Beetroot Emulsion, Shallots, & Kale (V)	26
Pork Belly, Sweetcorn Puree, Parsnip, Burnt Apple, Cavolo Nero & Red Wine Jus (DF), (GF)	28
Sirloin Steak, Pomme Purée, Wild Mushroom, Rainbow Chard & Red Wine Jus. (MR) (GF)	35
Market Fish with Risotto, Preserved Lemons, Prawn Emulsion, Crayfish and Spinach (GF)	30
Chicken Supreme, Peas, Jersey Royals, Charred Spring Onion, Herb Velouté & Summer Truffle (GF)	29

Sharing Main

500g Sharing Steak for Two	80
Served with one side order of your choice & Red Wine Jus	

Sides

Focaccia & Whipped Truffle Butter (V)	6	Organic Salad, Seasonal Dressing & Feta	7
Duck Fat Roasted Potatoes & Herbs (DF) (GF)	6	Runner & Broad Beans, Almonds (V) (GF)	7

Dessert

Poached Peach, Whipped Cream, Rosemary and Strawberry Gel	(GF)
10	
Eton Mess, Summer Berries, Chantilly Cream, Meringue (GF)	12
Dark Chocolate Mousse, Vanilla Ice-cream, Olive Oil and Sea salt (GF)	12
Cheese selection, Quince Jelly, Oatcakes (GF)	14

** - Gluten Free upon request
A discretionary 12.5% service charge will be added to your bill.

