



Christmas 2024

Aperitifs

Barrel aged Negroni	£12.00
Coates & Seeley Sparkling Rose	£14.00

Autumn Cocktails

Blackberry daiquiri	£12.00
Apple & Cinnamon old fashioned	£12.00

Today's Specials:

*Aged 500g picanha with truffle dauphinoise potato, buttered sprout tops, parsnip pureé, sauce bordelaise £60.00

Bar Snacks

Salt and pepper squid with aioli and green chili	£11.00
Cheddar and chive croquettes with truffle honey (v)	£ 8.50
Korean popcorn chicken with gochujang mayonnaise	£ 9.00
Jersey Royal oysters with shallot vinaigrette and lemon	£ 4.00 each
Spiced aubergine and hummus dips with sourdough (v)	£ 9.00

Starters

Chicken liver parfait with white wine jelly and toasted brioche	£12.00
Baked conchiglie a la vodka with 'nduja, Stracciatella and basil	£14.00
Butternut squash soup with parmesan velouté and crispy sage (v)	£10.00
Burrata with delicata pumpkin, chestnut gremolata, lambs lettuce and chilli oil (v)	£16.00
Mackerel tartare with ponzu dressing, oyster mayonnaise, sesame and watermelon	£15.00
Braised lamb shoulder with suet dumpling, roast parsnip, red wine jus and parsnip crisps	£16.00

Main Courses

Venison pie, celeriac purée, braised red cabbage and meat juices	£27.50
Braised featherblade with roast carrot purée, kale, triple cooked truffle and parmesan chips	£27.50
Roast porchetta with Jerusalem artichokes, Scottish girolles, glazed salsify and mustard jus	£28.00
Tranche of wild brill with moqueca broth, palourde clams, confit Roosevelt potatoes and jalapeño	£33.00
Stone bass with creamed koffman cabbage, cod brandade croquette, trompettes and parma ham	£30.00
Grilled oyster mushrooms with charred kohlrabi, mustard leaves and Miyagawa and sesame dressing (v)	£24.00

Pub Classics

Beer-battered haddock and chips with tartar sauce, mushy peas and curry sauce	£21.50
The Apollo Arms cheeseburger with brioche bun, house sauce and fries (add bacon - £2.50)	£16.50
Flat iron steak with triple cooked chips, roasted red onion, truffle mayonnaise and red wine jus	£28.00

Side Dishes

Aspen fries	£ 7.00	Rocket and parmesan salad	£ 5.50
Triple cooked chips	£ 6.00	Green beans with garlic and parmesan	£ 6.00

Desserts

Affogato corretto	£ 8.50
Coffee crème brûlée with cacao nib ice cream	£11.50
Cherry and chocolate 'black forest' baked Alaska	£13.50
Pistachio and white chocolate Basque cheesecake (n)	£14.00
Sticky toffee pudding with vanilla ice cream and custard	£10.50
Warm chocolate brownie with vanilla ice cream and chocolate sauce	£10.00

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts. (v) = vegetarian.