



À LA CARTE MENU

STARTERS

BEEF TARTARE 14

Herb Tempura, Truffle Emulsion

CHICKEN LIVER PARFAIT 12

Port Jelly, Seeded Sourdough

SOY GLAZED OCTOPUS 14

Red Pepper, Chickpea Panisse

TIGER PRAWNS 15

Spiced Satay, Coriander, Rosemary Focaccia

SALT & PEPPER CALAMARI 12

Chilli Citrus Aioli

HERITAGE BEETROOT SALAD 11

Whipped Feta, Candied Walnut Crumb

BUTTERNUT SQUASH RISOTTO 12/17

Wild Mushrooms, Roasted Pumpkin Seeds

MAINS

LAMB RUMP 25

Asparagus, Charred Baby Gem

CONFIT CHICKEN SUPRÊME 18

Buttered Hispi Cabbage, Pomme Pureé

ROASTED SEA TROUT 23

Tomato Beurre Blanc, Courgette

PAN SEARED SEA BREAM 24

Braised Celery, Cauliflower Noisette

MUSSEL LINGUINE 19

Wild Garlic & Herbs, Pak Choy

ROASTED CAULIFLOWER STEAK 16

Caper & Olive Dressing, Tahini Cream

KALE TEXTURED CAESAR SALAD 13

Anchovy, Shaved Parmesan

Add Chicken Suprême 6

Please advise staff when ordering of any allergies, intolerances, or dietary requirements. We will take all practical precautions to reduce the likelihood of any allergen cross contamination during the preparation of your meal, but please be aware that we handle the following allergens: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphites and tree nuts in our kitchen and cannot therefore guarantee an allergen free dish



BUTCHERS BLOCK

A SELECTION OF PREMIUM, LOCALLY SOURCED BEEF, DRY-AGED FOR A MINIMUM OF 25 DAYS TO DEVELOP EXCEPTIONAL TENDERNESS AND DEPTH OF FLAVOUR. OUR CAREFULLY CHOSEN CUTS ARE PREPARED BY OUR CHEFS AND COOKED TO YOUR PREFERENCE.

ALL STEAKS SERVED WITH FRIES,
TENDERSTEM BROCCOLI, KING OYSTER MUSHROOM

Please ask a member of our team or refer to the chalkboards for today's available steak cuts.

STEAK SAUCE 3.5

CHIMMICHURRI
PEPPERCORN
RED WINE JUS

SIDES 6

TENDERSTEM BROCCOLI
SKINNY FRIES
CREAMED POTATOES
HISPI CABBAGE
MIXED LEAF SALAD

DESSERTS

CHERRY PANNACOTTA 9
Biscuit Crumb

MELTING CHOCOLATE BROWNIE 9
Vanilla Ice Cream, Dark Chocolate Sauce

COCONUT & WHITE CHOCOLATE GANACHE 9
Passion Fruit, Toasted Almonds

THE DUCHY SUNDAE 9
*Vanilla & Chocolate Ice Cream, Chantilly Cream,
Chocolate Sauce*

RAGA' GELATO & SORBET
3.5 per scoop
*Vanilla, Chocolate, Pistachio, Strawberry Cheesecake
Mango Sorbet, Lemon Sorbet*

BRITISH CHEESE PLATE 14
Lincolnshire Poacher, Tunworth, Colsten Basset Stilton