

Fayre



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Braised Beef Short Rib Croquette watercress aioli	14
Green Beans [v, vg] pistachios, mint & lemon vinaigrette	8
Lobster and Prawn Brioche Roll celery, gem lettuce & tarragon mayo	19
Ash Goat's Cheese Salad [v] roasted beetroot, frisee & lollo red leaves & toasted hazelnuts	17
Scallops red wine reduction, corn puree, crispy lardons & samphire	24
Crispy Duck Confit Salad caramelised pear, cranberries, romaine leaves, aged balsamic & wildflower honey	20
Citrus-Cured Trout pickled cucumber, radish, dill, trout caviar & mustard vinaigrette	18
Slow-Cooked Confit Pork Belly apple slaw	19
Twice-Baked Cheddar Cheese Soufflé [v] red endive leaves & caramelised walnuts	17
Roast Halibut crushed potatoes, Champagne velouté, salmon roe & chive oil	42
Beer Battered Haddock Fillet prawn mousse, crushed peas, triple cooked chips & tartare sauce	29
Lobster and Salmon Ravioli braised leeks & lobster bisque	34
Roasted Organic Half Poussin borlotti beans, cavolo nero, salsa verde & chicken jus	28
Pan Fried Potato Gnocchi [v] romanesco, sautéed kale & toasted almonds	26
Homemade Beef Burger baby gem, cheddar cheese, bacon, pickles, tomato & triple cooked chips	25
35 day dry aged Ribeye [280 g 10 oz] choice of sauce: peppercorn, bernaïse or red wine jus	45
Beef Pithivier mushroom duxelles, thyme & madeira jus with heritage baby carrots	49
Roasted Carrots [v, vg] kale pesto	7
Triple Cooked Chips	8
Hispi Cabbage [v, vg] romesco	8
Tenderstem Broccoli [v, vg] garlic, chilli	7