



Snacks

Woodfired flatbread - confit garlic hummus - chilli oil / 8

Parmesan tart - caramelised onions - marmite /8

Gordal olives / 4.5

Smoked almonds / 4

First course

Smoked cods roe - salt and vinegar potato

Tandoori jerusalem artichokes - lime yogurt - almonds - pickled chillies

Flamed mussels - green curry sauce

Second course

Rosemary and garlic lamb leg - lamb rib Yorkshire pudding - mint sauce

Crispy herb stuffed porchetta – sticky pork Yorkshire pudding – burnt apple sauce

Ember baked celeriac – caramelised onion Yorkshire pudding – wild mushroom sauce

All roasts are served with smoked butter roasted potatoes – rosemary honey glazed carrot – charred winter greens

Sides

Roasted smoked cauliflower cheese – crispy leeks / 6.5

Dessert

Raspberry creme brulee - lime shortbread

Dark chocolate mousse - sesame - passionfruit - almond honeycomb

Dessert wine / After dinner drinks

Sticky Mickey - Sauvignon Blanc - New Zealand / 8.5

Royal Oporto - 10 year old tawny port / 9

Our dessert cocktail - Casoni chocolate liqueur with The Whistler Irish honey liqueur / 10

2 courses £38 / 3 courses £44

Please inform your server of any allergies or dietary restrictions. Our dishes may contain traces of nuts, dairy, gluten, and other allergens.

A 12.5% discretionary service charge has been added to your bill. Rest assured 100% of your tip goes directly to our amazing team.

Thank you for your custom and see you again soon.

— Sparkling

	125ml/bottle
Portaceli Cava Brut, Spain.	7/32
Silver Reign Brut, England.	45
Champagne De Saint-Gall, Premier Cru.	12.5/65

— White wine

	175ml/500ml/bottle
Pecorino, IGP Italy.	7.5/21/30
Dry and floral with a slight buttery note.	
Seewinkel Grüner Veltliner, Austria.	8/22/32
Dry, stone fruit and easy-drinking.	
Maccarato Albariño, Spain.	10.2/27/40
Dry, citrus and stone fruit with a crisp finish.	
Tempus Two Wilde Chardonnay, Australia.	40
Dry, creamy and ripe fruits, a complex Burgundian style Chardonnay.	
Pouilly Fumé, France.	48
Classic Loire Valley Sauvignon Blanc.	

— Rosé and orange wine

	175ml/500ml/bottle
Cramele Recas Orange Wine, Romania.	9/25/34
Dry, with flavours of quince, pear and vanilla.	
Domaine Du Pellehaut Rosé, France.	7.5 /21/38
Dry, pale, roundness of red fruits.	
Mirada Rose, Italy.	7.5/21/38
Off-dry, pale, strawberries and citrus	

— Red wine

	175ml/500ml/bottle
Montepulciano d'Abruzzo, Italy.	7.5/21/30
Expressional red and black fruit, soft tannins.	
Verum Malbec, Argentina.	10.5/28/42
Full bodied, fruity finish, silky tannins. Classic Malbec.	
Calmel & Joseph La Pointe Corbières, France.	9/25/36
Black pepper, redcurrant and smoky notes.	
Clarete Torrontes, Santa Julia Vinos	42
Natu-rales, Argentina.	
Pale red, fresh, fruity, soft tannins. .	
Fincas de Azabache	55
Gran Reserva Rioja D.O.Ca	
Full bodied, oak, age, intense cherry with high tannin.	
Amarone Classico della Valpolicella	70
DOCG, Italy.	
Cherry jam and red berry, full bodied and mature tannins.	

— Cocktails

Mulled wine Bellini	13.5
Champagne De Saint-Gall with mulled wine puree	
Wild berry Old Fashioned	12.5
Perfectly served classic using Evan Williams Black Label bourbon with a winter twist of wild berry liqueur	
Sheffield gin and tonic	13
Sir Robin of Locksley Gin with rosemary and lemon	
Negroni	12
Classic Italian bitters and vermouth.	
Smoky margarita	14
Mezcal Union Uno, Licor 43, lime and smoked salt.	

— Beer

Pardal draught lager ½ pint	3.5
Beavertown Gamma Ray American pale ale 330ml can	6
Peroni 0% 330ml bottle	4.5

— Soft drinks

Botivo berry	7.5
Apple cider vinegar based non-alcoholic spirit, star anise and cranberry	
Spiced berry ginger beer	5
Soft mulled wine puree with ginger beer	

— Tea and coffee

English breakfast/ Moroccan mint	3.5
Espresso	2.8
Americano	3
Flat white	3.5
Decaf shot	+0.5