Homemade Bread Board, duo of butters, olive oil & balsamic vinegar 8.95 (V, can be VE) Bar Tapas, homemade bread, duo of butters, nuts, hummus & olives 12.95 (V, can be VE)

To start

Seasonal Soup, homemade bread & butter 10.50 (V, can be DF & GF)

Sauvignon Blanc, Chile

Smoked Duck Liver Parfait, chicken fat brioche, apple & chilli chutney 13.00 (can be GF)

Rioja Crianza, Spain

Twice Baked Beetroot, Goats Cheese & Red Leicester Souffle, roast onion & garlic veloute, walnut tuile 12.00 (V)

Pinot Grigio Blush, Italy

Satay Parfait, charred broccoli, smoked peanuts, paprika puff pastry 11.50 (VE, can be GF)

Riesling, Germany

Gin Cured Torched Trout, cucumber soup, picked fennel, lime gel 13.00 (can be GF)

Folc Rose, England

Crispy Pork Terrine, vegetable vermicelli, apple & celeriac veloute, burnt apple puree 12.00 (can be GF & DF)

Rioja Blanca, Spain

Mains

Beef Sirloin, charred shallot, beef fat potato, saute mushrooms, spring greens, red wine jus 43.95 (can be GF & DF)

St Emilion Grand Cru, France

Fish Of The Day, confit violet potatoes, monks beard, charred leek, olive tapenade, sauce vierge 31.95 (can be GF & DF)

Sauvignon Blanc, New Zealand

Slow Cooked Pork Belly, rib & apricot bonbon, smoked buttermilk mash, hispi cabbage, cider jus 31.95 (can be GF & DF)

Shiraz, Australia

Pan Roasted Guinea Fowl, confit wing, roasted pickled vegetables, buttered kale, thyme jus 30.95 (can be GF & DF)

Chardonnay, Australia

Lamb pave, confit belly & ricotta croquette, baby gem, peas, pancetta, lamb jus 35.95 (can be GF & DF)

Valpolicella Ripasso Superiore, Italy

Quinoa Moussaka, kale, baba ganoush, tabbouleh, tomato sauce, almond & nutmeg cream 27.95 (VE, can be GF)

Pinot Noir, New Zealand

Salt Baked Cauliflower, curried coconut risotto, golden raisin puree, crispy hen's egg 27.95 (can be VE & GF)

Rioja Blanca, Spain

Please note paired wine and cocktail pairings are additional options.

Sides

Triple cooked chips or french fries (DF, can be GF)

Smoked buttermilk mash (GF)

Garden salad (GF, DF)

Buttered vegetables (GF, can be DF)

Each 5.95

We add a 12.5% gratuity to the bill, if however you would like this changed please let us know

Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to the restaurant manager if you require further information about allergens and ingredients