

# A LA CARTE

| minimum of two courses |

## STARTERS

*Seared mackerel fillet,  
Maple, apple, grape  
£11.50*

*Chalk stream trout,  
Thai green curry, coconut  
£16.85*

*Braised beef shin,  
Potato, garlic, mustard  
£15.75*

*Roasted Greenstraight™ scallops,  
Xo sauce, passion fruit, sesame  
(hand dived on a single breath)  
£26.50*

*Should you have any form of food allergies, please inform the front of the house manager.  
Please note that all ingredients are handled in the same kitchen &  
we cannot guarantee our dishes to be 100% allergen free.  
Whilst we take care our food may contain, shell, shot, bone, nuts, seeds*

# A LA CARTE

| minimum of two courses |

## MAIN COURSES

*Veal fillet, sweetbread,  
BBQ celeriac, onion, truffle*  
£27.85

*Fish of the day,  
curried squash, lentils,  
watercress, crème fraiche*  
£ market price

*Lamb cutlet, kohlrabi,  
pea, mint, lamb's liver*  
( recommended pink )  
£28.95

*Wild turbot fillet, elderflower,  
spinach, artichoke, smoked eel dashi*  
£39.50

*Australian Wagyu Sirloin 130g £47.00*  
*Japanese A5 Kobe Beef 120g £67.00*  
*Australian Wagyu Fillet 130g £57.00*  
*Australian Wagyu Tomahawk 500g £ 120*  
( all recommended medium rare)

*Served with: mushrooms,  
Soy & ginger leeks, beef jus*

## A LA CARTE

| minimum of two courses |

## DESSERTS

*Raspberry parfait,  
caramelised white chocolate,  
salted walnut, yoghurt*  
£11.85

*36's strawberry kiss,  
fruits, meringue,  
pistachio ice cream*  
£13.50

*Chocolate mint pillow,  
textures of chocolate & sorbet*  
£12.95

*Coconut panna cotta, caramel,  
date & rum raisin, pineapple*  
£12.75

*Lemon & honeycomb  
roasted vanilla ice cream*  
£10.75

*Selection of artisan cheeses*  
4 cheeses @ £12.50  
6 cheeses @ £16.50  
8 cheeses @ £22.00

## COFFEE & TEA

served with sweet treats  
£4.75

# A LA CARTE

| minimum of two courses |

## TEA

*English Breakfast | Earl Grey | Fresh Mint | Peppermint |  
Green Tea | Jasmine Tea | Lemon & Ginger | Moroccan Mint Tea |  
Chamomile | Assam | Lapsang Souchong | Blackberry & blueberry |  
Raspberry & strawberry | Orange, cinnamon & cloves |  
Rooibos with manuka honey*

## COFFEE

Artisan Coffee “Blue Monday”  
Cappuccino, espresso, latte, americano,  
flat white, hot chocolate, iced coffee

Irish Coffee / Liqueur Coffee

## DESSERT WINE & PORT BY THE GLASS

Coteaux du Layon 2006, Carte D’Or Domaine des Baumard (125ml)  
£12.50

Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (125ml)  
£9.75

Taylor’s 10 Year Old Tawny port (75 ml)  
£8.95

Churchill’s Reserve Port (75ml)  
£6.95

## AFTER DINNER COCKTAILS £9.5

### **Espresso Martini**

Vodka, espresso, coffee liqueur

### **Boozy Apple**

Zubrowka vodka, caramel, apple

### **Negroni**

Gin, Vermouth, Campari

### **Mudslide**

Baileys, Kahlúa, Vodka, Cream

# A LA CARTE

| minimum of two courses |