

A LA CARTE

STARTERS

Sourdough & Baguette (v) | 5

Soup of the day | 9

Cauliflower and Onion Soup(v) | 9.5
cheese crouton

Octopus Terrine(gf) | 15
fava bean purée

Smoked Salmon Mousse 13.5
pickled cucumber, keta caviar,
toasted baguette

Roscoff Onion Tarte Tatin| 12
Driftwood goat's cheese

Asparagus, Pea, Broad Bean,
Radish(vg, gf) | 11.5
citrus vinaigrette

Lamb Croquette,
sauce paloise | 14



Restaurant & Little Bar

MAINS

Tenderstem Broccoli & Freekeh
Superfood Salad (vg) | 19
radish, rocket, toasted almonds, pomegranate, cider
apple dressing

Moules à la Provençale (gf) | 19
frites

Spinach & Burrata Ravioli (v) | 12/22
butter and sage

Chicken Paillard (gf) | 22

Chalk Stream Sea Trout (gf) | 30
spinach, clam velouté

Veal Escalope | 26
artichokes, applewood cheese fondue

Beef Wellington to Share 400g | 90
red wine jus
(Please allow 50 minutes waiting time)

DISH OF THE DAY

please ask your server

GRILL

Our grilled dishes are served with a sauce of your choice:
Hollandaise/Béarnaise/Red wine jus/Peppercorn

Our Steak Cuts (gf)
Flat Iron 200g | 21 Rib-eye 200g | 32 Fillet 200g | 39

Porterhouse 1kg to Share (gf) | 95
served with 2 sauces of your choice

Barnsley Lamb Chop (gf) | 30
served with mint sauce

Jimmy Butler's Pork Chop (gf) | 24
apple sauce

Scallops St Jacques
Small (x2) | 17 Large (x4) | 25

Pan-fried Hake | 27
fennel purée, wild garlic and herb butter

Miso-roasted Hispi Cabbage (vg, gf) | 20
black turtle beans, smoky romesco

SIDES Each 5

Minted New
Potatoes (vg, gf)

RAILS Salad (vg, gf)

Frites (vg, gf)

Crushed Sweet Potato,
garlic and parsley
butter (v, gf)

Steamed Tender
stem Broccoli (vg, gf)

Buttered Spring Cab-
bage (v, gf)

DESSERTS

Walnut Gâteaux,
coffee crème anglaise (v,
gf)| 10

Yorkshire Rhubarb Tart,
orange diplomate (v) |
10|

Chocolate Mousse,
mango coulis, black sesa-
me seed streusel (vg, gf)
| 10

Crème Caramel (v, gf) | 9

Selection of Sorbets (vg, gf)
or Ice Creams 6

Selection of Seasonal Cheeses
with quince jelly & crackers 15

