

A LA CARTE

STARTERS

French Onion Soup (v) | 9
cheese crouton

**Pressed Duck & Pistachio
Terrine | 16**
griotte cherries

Soup of the Day | 9

**Heritage Beetroot
Carpaccio (vg, gf) | 11**
"feta", caramelised walnuts

**Gin & Tonic Cured Salmon
Tartare (gf) | 14**

**Baked Saint-
Marcellin (v) | 14**
truffle honey, grilled baguette

Crispy Pork Croquette | 13
celeriac remoulade

**Sourdough & Baguette
(vg) | 4**



RAILS

Restaurant & Little Bar

MAINS

**Kale & Roasted Pumpkin Superfood
Salad (vg) | 19**

Moules Marinière (gf) | 18
frites

Pumpkin, Sage & Burrata Cannelloni (v) | 12/22

Braised Ox Cheek (gf) | 30
mashed potato

Seared Coley (gf) | 26
buttered leeks, roasted purple cauliflower,
clam velouté

Chicken Cordon Bleu | 23
Dijon mustard cream

Beef Wellington to Share 400g (gf) | 82
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

Steak Frites (gf)
Flat Iron 200g | 19 Ribeye 200g | 30 Fillet 200g | 38

Porterhouse 1kg to Share (gf) | 80
served with 2 side dishes and 2 sauces of your choice

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

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

Grilled Lobster (gf) half | 26 whole | 50
garlic butter with frites

Grilled Tuna (gf) | 28
Chimichurri salsa

Aubergine Meatball (vg, gf) | 19
Miso sauce, sautéed spinach, roasted seeds

SIDES Each 5

**Minted New
Potatoes
(vg, gf)**

**RAILS Salad
(vg, gf)**

**Frites
(vg, gf)**

**Mashed Potato
(v, gf)**

**Braised Red
Cabbage
(vg, gf)**

**Roast Root
Vegetables
(vg, gf)**

DESSERTS Each 9

**Sticky Toffee
Pudding (v)**

**Vanilla Crème
Brûlée (v)**
Brandy snap

**Chocolate & Hazelnut
Delice (vg, gf)**
blood orange gel, candied
ginger

**Pear & Almond
Tart (v)**
spiced Chantilly

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

**Selection of Seasonal Cheeses
with quince jelly & crackers 15**

