



Evening menu

Starters

SOUP 8

GRIDDLED PRAWNS GARLIC & CHILLI OIL | TOASTED SOURDOUGH 9

BRUSCHETTA * HERITAGE TOMATOES | WHIPPED GOAT'S CHEESE | BLOODY MARY KETCHUP 9

CONFIT CHICKEN CROQUETTES ROMAINE LETTUCE | CAESAR DRESSING | PARMESAN 9

TEMPURA ASPARAGUS * EGG YOLK EMULSION | CHORIZO 9

POTATO CAKES * CURRY MAYO | MANGO PUREE 8

Mains

FILLET STEAK TRIPLE COOKED CHIPS | ONION RINGS | TOMATOES | MUSHROOM 28

LAMB RUMP DAUPHINOISE POTATOES | CRUSHED PEAS | MARSALA WINE LAMB JUS 22

CHICKEN BREAST CRISPY GARLIC POTATOES | CHARRED ASPARAGUS | TRUFFLE & TARRAGON SAUCE 19

FISH & CHIPS CRUSHED PEAS | TARTARE SAUCE 16

PAN FRIED SALMON SUPREME LEMON PARSLEY POTATOES | HOEGAARDEN SAUCE 19

SMOKED TOULOUSE SAUSAGE MASH | SPRING GREENS | MARSALA WINE GRAVY | ONION RING 17

PEA & ASPARAGUS RISOTTO * PESTO | VEGAN FETA | TOASTED PINE NUTS 16

Nibbles

BREAD & SMOKED BUTTER * 4

SMOKED ALMONDS * 4

PITTED OLIVES IN LEMON * 4

Sides

TOMATO SALAD * BASIL VINAIGRETTE 5

PANCETTA PEAS 4

CHARRED ASPARAGUS * 5

ROAST CARROTS & PARSNIPS * 4

SAUCE BRANDY & PEPPERCORN | BLUE CHEESE SAUCE | RED WINE SAUCE 4

Desserts

CARROT CAKE * BLOOD ORANGE SORBET | CANDIED WALNUTS 8

CHOCOLATE & SALTED CARAMEL TART HONEYCOMB ICE CREAM 9

KNICKERBOCKER GLORY ITALIAN MERINGUE 9

SICILIAN LEMON SORBET * GINGER NUT CRUMB | LIMONCELLO SYRUP 8

CHEESEBOARD 4 CHEESES | CRACKERS | CHUTNEY 9

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

* VEGAN OR VEGAN ADAPTATION AVAILABLE