



DINNER

NIBBLES

QUEEN GREEN OLIVES (V)	£3	SOURDOUGH BREAD (V)	£5
HUMMUS & CRUDITÉS (V)	£5	CONTINENTAL MEATS	£7
SAUSAGE ROLLS	£5		

STARTERS

HOMEMADE SOUP WITH SOURDOUGH BREAD	£7
CRISPY PORK BELLY, MORCILLA BLACK PUDDING & BURNT APPLE PUREE	£8
FRESH BURRATA, ROMESCO & ROASTED HAZELNUTS (V)	£9
SCOTTISH SMOKED SALMON, WHITE CRAB, CAPER & HERB DRESSING	£12
SCALLOPS, CARROT PUREE, PICKLED RED ONION	£12
WILD MUSHROOM RAVIOLI, HAND PICKED MUSHROOMS, WHITE WINE & CREAM SAUCE (V)	£9/£14

MAINS

CHICKEN CAESAR SALAD	£12
SUPER-GRAIN SALAD, TAHINI & POMEGRANATE DRESSING (VEGAN)	£12
THAI RED CURRY WITH STICKY JASMINE RICE (VEGETABLE / CHICKEN)	£14/£16
GRAND BURGER, CHEDDAR CHEESE, BURGER RELISH & HOMEMADE CHIPS	£15
CHICKEN SUPREME, WILD MUSHROOMS, ROASTED SHALLOTS WITH WHITE WINE & CREAM VELOUTÉ	£15
COD LOIN, SPICED PUMPKIN PUREE & CHARRED BABY LEEKS	£16
SEA BASS FILLET, CAULIFLOWER, CORIANDER & KAFFIR LIME	£17
LAMB RUMP, DAUPHINOIS POTATO, TENDERSTEM BROCCOLI, SALSA VERDE & RED WINE JUS	£18
FILLET OF BEEF, SHALLOT PUREE, BEEF JUS & TRIPLE COOKED CHIPS	£30
CHATEAUBRIAND TO SHARE, SHALLOT PUREE, BEEF JUS & TRIPLE COOKED CHIPS (SERVED PINK - 45 MINS)	£60

SIDES

HOMEMADE CHIPS / WITH TRUFFLE & PARMESAN (V)	£4/£5
TENDERSTEM BROCCOLI (V)	£4
SWEET POTATO, MANGO & YOGHURT DRESSING (V)	£4
CHANTENAY CARROTS, HONEY & TARRAGON (V)	£4
HARISSA ROASTED CAULIFLOWER, TAHINI & MINT DRESSING (V)	£4
LITTLE GEM & WATERCRESS SALAD (V)	£4