



NO DAIRY CONTAINING INGREDIENTS

• TO GET YOU STARTED •

Artisan Bread, balsamic reduction, olive oil	£ 5.00
Olives, marinated in green and red chilies and herbs	£ 4.50

• STARTERS •

Smoked Salmon, dill and lime marinated prawns and crayfish, confit cherry tomatoes	£13.00
Grilled Courgette Rolls, vegan cheese, mint and lemon, sour dough crouton	£ 9.00
Vegetable Samosa, mango chutney, spiced onions, tomato chilli relish (VG)	£ 9.00

• MAIN COURSES •

Grilled Seabream Fillets, courgette and carrot ribbons, herb baby potatoes, lemon oil and confit tomatoes	£25.00
Confit Duck Leg, baby potatoes, green beans and sweet-cure bacon, dark cherry and red wine sauce	£23.00
Braised Ox Cheek, honey mustard glazed carrots, pickled walnuts, baby potatoes, port wine jus	£24.00
Butternut Squash, Beetroot and Spinach Wellington, roast potatoes, roast carrots and parsnips, rocket pesto (VG)	£16.00

• SIDES •

Green Beans and Bacon	£ 4.00	Roast Potatoes	£ 3.50
Roast Parsnips and Carrots	£ 3.50	Sautéed Brussel Sprouts with Chestnuts	£ 4.00

• DESSERTS •

Chocolate and Coconut Tart, mango sauce, toasted coconut	£ 8.00
Raspberry Frangipane, fresh raspberries, caramelized almonds	£ 8.00
Poached Pear, vanilla ice cream, winter spiced berries	£ 8.00
Ice Creams and Sorbets (VG)	£ 6.00

* VG-VEGAN

Should you have any food allergies or intolerances, please let a member of staff know before placing your order.
A discretionary 10% service charge will be added to your bill.

