

KITCHEN

WHILE YOU WAIT

Sourdough & butter (GFO)	5
Olives (GF)	4
Sweet peppers (GF)	4

STARTERS

Watercress soup, sourdough (VE, GFO)	8
Smoked salmon, capers, pickled shallot, gin & cucumber gel (GF)	13
Hay Roasted wood pigeon, textured pears, walnuts, frisée (GFO)	10
Pancetta wrapped asparagus, shallot butter sauce (GF)	8
Marinated artichoke, homemade ricotta, pomegranate (V, GF)	9

MAINS

Grilled plaice, brown shrimp butter, buttered new potatoes (GF)	28
Sea bream, Ballantine's, samphire, charred pak choi, chorizo croquette, golden raisin capers purée	20
Lamb rump, pesto mash, charred cherry tomatoes, red wine jus (GF)	28
Truffled chicken supreme, tarragon jus, dauphine (GF)	26
Pasta prima vera, linguini, cashew nut pesto (VE, GFO)	18

STEAKS

All served with a side of salad.

Lamb chop (GF)	24
Ribeye 10oz (GF)	30
10oz Rump steak (GF)	23

SIDES

House fries, truffle oil & Parmesan (V)	6
Chunky chips (V)	5
Buttered new potatoes (V)	5
Lemon and garlic green beans (GF)	6
Seasonal veg (GF)	6
Braised mushrooms (GF)	5
Salad (GF)	5

Printed
on 100%
recycled
paper.

(V) vegetarian | (VE) vegan | (VGO) vegetarian option | (VEO) vegan option
(GF) gluten-free | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.

