

Starters

*	Cider & Onion Velouté	D G V	10
	Apple Charcoal Cheddar		
*	Miso Glazed Mackerel	G	14
	Cucumber Chilli Parsley Garlic		
	Grilled Octopus	G	18
	Chorizo Haricot Gochujang Squid Ink Lemon		
	Ham Hock Terrine	D G N	14
	Goose Foie Royal Clementine Hazelnuts Sourdough		
	Tuna Tartare	G	16
	Okonomiyaki (contains shellfish) Avocado Radish Teriyaki Wasabi		
*	Pork Roulade	G	12
	Morcilla Apple Blackberry Crackling		
	King Oyster Mushrooms	N Ve	16
	Parsnip Hazelnuts Jerusalem Artichoke		

Mains

	Cod & Scallop Mousseline	D	36
	Champagne Beurre Blanc Coco Beans Celeriac Mussels Charcoal		
*	Hake		26
	Clam Asparagus Nori Pico de Gallo Dill		
	Fillet of Beef	D	38
	White Asparagus Black Garlic Guinness Horseradish Parsley		
	Venison Pavé (pink)	D	36
	Roscoff Onion Rainbow Chard Spiced Cauliflower Cider		
*	Treacle Glazed Beef Cheek	D G	26
	Kale Pomme Puree Carrot Fondant		
*	Salt-Roasted Celeriac	Ve	24
	Spiced Cauliflower Raisin Vinegar Kale Crispy Celeriac		
	Truffle Ravioli	D G V (Ve on request)	24
	Wild Mushroom Tenderstem Broccoli Truffle Pearls Parmesan Espuma		
Sides	6	Triple Cooked Chips Truffle Mayonnaise Parmesan	D V
		Hispi Braised Cabbage Miso Glaze Herb Dressing	G V
		Tenderstem Broccoli Lemon Garlic	Ve
		New Potatoes Gamja-Bokkeum (Korean Sweet Chilli & Soy)	Ve

please inform your server of any dietary requirements | Vegan Menu available on request
a discretionary 12.5% service charge will be added to your bill - thank you

D contains dairy

G contains gluten

N contains nuts

V vegetarian

Ve vegan

Desserts

	<i>Chocolate S'more Custard</i> D G	14
	Marshmallow Fermented Blueberry Cinnamon	
*	<i>Sticky Toffee Pudding</i> D G	12
	Brandy Honey Butterscotch Ice Cream	
*	<i>Matcha Panna Cotta</i> G Ve	13
	Aquafaba Meringue Coconut Raspberry Granola	
	<i>Walnut Brioche Pudding</i> D G N	12
	White Chocolate Tonka Bean	
	<i>Yuzu Meringue Pie</i> D N V	14
	Pistachio Vanilla Lemon Burnt Meringue	
*	<i>Selection of World Cheeses with Chutney & Biscuits</i> D G N	
	Three Cheeses	12
	Five Cheeses	16
	<i>Assiette of Desserts for Two</i> D G N	28
	Chef's Selection of Desserts	

Flights

*a Trio of
Sommelier's Selection*

Sweet Wines - 25 ml measures	9
Premium Sweet Wines - 25 ml measures	17
Ports - 25 ml measures	12.5
Dry Gonzales Byass Sherries - 50 ml measures	12.5

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* Fixed Price Menu *

Please make your server aware if you wish to order from this menu
The dishes available are marked with *

Lunch

Thursday - Sunday

2 Course	31
3 Course	40

Dinner

Wednesday - Friday

2 Course	34
3 Course	44



JOIN The Club



Collect Points
For Money Off
Your Bill

WELCOME
REWARD

£5 OFF
YOUR MEAL
TODAY