

## Starters

*	Red Thai Coconut Velouté <span style="color: orange;">D G</span>	10
	Prawn Fritter   Crispy Onions   Yoghurt (contains shellfish)	
*	Salmon Tataki <span style="color: orange;">G</span>	14
	Sesame   Teriyaki   Fennel   Chilli	
	Scallops <span style="color: orange;">D</span>	18
	Bacon   Cauliflower   Saffron   Potato	
	Venison Tartare <span style="color: orange;">D G</span>	18
	Fermented Blueberry   Black Pudding   Beetroot   Goats Milk	
	Cornish Crab <span style="color: orange;">D G</span>	16
	Grape   Apple   Sourdough   Lemon   Buttermilk	
*	Chicken Liver Parfait <span style="color: orange;">D G N</span>	12
	Sour Berry   Brioche   Hazelnut   Fig	
	Blue Cheese Panna Cotta <span style="color: green;">Ve</span>	13
	Dill   Roast Yeast   Rose Tapioca	

## Mains

	Halibut	36
	Mussels   Baby Onion   Shimeji Mushroom   Lemon   Vegetable Consommé	
*	Red Mullet	24
	Bok Choy   Black Garlic   Tomato   Curry   Coconut	
	Fillet of Beef <span style="color: orange;">D</span>	38
	Truffle Hollandaise   Spinach   Heritage Carrots   Potato Terrine	
	Lamb Rump (pink) <span style="color: orange;">D G</span>	34
	Purple Sprouting Broccoli   Black Pudding   Parmesan Herb Crumb   Anchovy	
*	Pork Belly <span style="color: orange;">D</span>	24
	Mustard   Bone Marrow   Charred Cauliflower   Swiss Chard	
*	Butternut Squash Terrine <span style="color: orange;">G Ve</span>	20
	Black Garlic   Spinach   Seeded Granola   Roscoff Onion   Lovage	
	Chickpea Polenta <span style="color: green;">Ve</span>	22
	King Oyster Mushroom   Curry   Radish   Pomegranate   Coconut	
Sides	6 Triple Cooked Chips   Smoked Garlic   Parmesan	<span style="color: orange;">D V</span>
	Cauliflower & Cheese   Herb Dressing   Bacon	<span style="color: orange;">D G V</span>
	Roast Baby Carrots   Hazelnuts   Pomegranate Crème Fraîche	<span style="color: orange;">D N V</span>
	Baked New Potatoes   Bombay Butter	<span style="color: green;">Ve</span>

**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

	Salted Honey Cheesecake	D	14
	Lemon   Honeycomb   Raspberry		
*	Elderflower Marshmallow	Ve	13
	Red Grape   Sesame   Lemon		
*	Torta Della Nonna	D G N V	12
	Almond   Pinenuts   Pear   Custard		
	Rhubarb Custard Bombe	D G V	14
	Citrus Rhubarb   Vanilla   Black Lime		
	Chilled Chocolate Delice	D G N	14
	Bitter Coffee   Hazelnuts   Pinecone Honey   White Chocolate Aero		
*	Cheese Course	D G	12
	Blue Murder   Yeast   Sourdough   Grape		
	Selection of 4 World Cheeses with Chutney & Biscuits	D G	16
	Assiette of Desserts for Two	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