

## Starters

*	Leek Velouté <b>D G</b> Smoked Haddock   Beignet   Dill Crème Fraîche	10
*	Asian Cured Stone Bass Gochujang   Sesame   Mooli   Soy   Nori	11
	Scallops Honey   Soy   Cucumber   Sesame   Chilli   Rice	16
	Smoked Eel <b>D</b> Beetroot   Wasabi   Teriyaki	14
	Beef Tartare <b>D</b> Parmesan   Anchovies   Garlic   Yuzu   Nasturtium	15
*	Dried Rubbed Pork Belly Carrot   Mustard   Pearl Onions	10
	Jerusalem Artichoke Crème Brûlée <b>G N Ve</b> Celeriac   Roasted Artichoke   Walnut   Truffle Tuile	12

## Mains

*	Miso Honey Glazed Cod <b>D G</b> Mussels   Olives   Ginger   Beurre Blanc	24
	Monkfish <b>D</b> Bombay Potatoes   Pumpkin Bhaji   Mint Yoghurt   Coconut Bisque	34
*	Short Rib <b>G</b> Bacon   Shallot   Carrot   Pickled Onions	24
	Fillet of Beef <b>D</b> Blade Rosti   Lovage   Tomato + Winter Truffle	38 +8
	Duck Breast (pink) Jerusalem Artichoke   Carrot   Pinecone Honey   Fennel	34
*	Charred Cauliflower <b>Ve</b> Pickled Raisins   Carrots   Leeks   Green Mojo Verde	20
	Wild Mushroom Tofu Won Tons <b>D G V</b> Bok Choi   Balinese Curry   Shimeji Mushrooms   Coconut   Parsley	20

Sides	Triple Cooked Chips   Parmesan   Truffle Emulation	
	Pomme Puree   Parsley	
	Tenderstem Broccoli   Kimchi Butter	Ve
	Baked Jersey Royal Potatoes   Teriyaki   Sesame Seeds	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 Delice</i> <b>D N</b>	14
	Maple Syrup Bacon   Hazelnut Biscuit   Fig   Rosemary	
*	<i>Lemon Verbena Custard</i> <b>D G</b>	12
	Pear   Stout Spiced Cake   Pear Lemon Verbena Sorbet	
*	<i>Cherry Caramel</i> <b>D G V</b>	11
	Chocolate Sponge   Kirsch Cherries	
	<i>Hazelnut Sponge Cake</i> <b>G N Ve</b>	12
	Hazelnut   Mango   Chocolate   Passion Fruit	
	<i>Banoffee</i> <b>D V</b>	13
	Rum Banana   Caramel   Miso Butterscotch Ice Cream	
*	<i>Selection of World Cheeses with Chutney &amp; Biscuits</i> <b>D G N</b>	
	Three Cheeses	10
	Five Cheeses	15
	<i>Assiette of Desserts for Two</i> <b>D G N</b>	27
	Chef's Selection of Desserts	

### Flights

*a Trio of  
Sommelier's Selection*

<b>Sweet Wines</b> - 25 ml measures	<b>9</b>
<b>Premium Sweet Wines</b> - 25 ml measures	<b>18</b>
<b>Ports</b> - 25 ml measures	<b>12.5</b>
<b>Dry Gonzales Byass Sherries</b> - 50 ml measures	<b>10</b>

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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 an \*

### Lunch

Thursday - Sunday

2 Course	27
3 Course	34

### Dinner

Wednesday - Friday

2 Course	30
3 Course	38



JOIN The Club



Collect Points  
For Money Off  
Your Bill

WELCOME  
REWARD

£5 OFF  
YOUR MEAL  
TODAY