

STARTERS

Soup

White onion & cider soup, rosemary croutons (VG)

Terrine

Chicken & truffle, aioli, Jerusalem artichokes, crisps, celery leaf

Seared Scallops (suppl | 3)

Parsnip puree, black pepper red wine, maple butter crumbs

Tartare

Spicy raw beef, Barigoule of vegetables, quail's egg

Cured Salmon

Wasabi pea & puffed wild rice granola, avocado, dill

Basil & ricotta tortellini (suppl | 3)

Cornish crab, lobster cream, sea vegetables

SALADS

Endive

Red wine poached pears, Gorgonzola cheese, salted walnuts

Quinoa

Cranberries, kale, spring onions, hazelnuts (VG)

Beetroot

Goat's curd, baby watercress, cashew nuts (V)

SIDES

Warm sourdough, salted butter | 4

Radicchio, fennel & orange salad | 4

Tender stem broccoli, chilli, sesame seeds | 5

MAINS

Duck

Red cabbage & sticky figs, honey spiced swede, walnut oil

Stone bass (suppl | 3)

Cauliflower cous cous, Aruga caviar, tobiko butter sauce

Chicken

Colcannon mash, Whisky mushroom sauce

Salmon

Spiced crab barley, saffron butter, salsa Verdi

Risotto

Celeriac, black truffle, celery cress, lovage oil (VG)

PASTA

Ravioli

Mozzarella, Datterini tomatoes, basil pesto (V)

Linguini (suppl | 6)

Cornish crab & lobster, chilli, spring onions

Paccheri

Braised beef cheek, red wine, mushroom, grain mustard

JOSPER GRILL

Our meat has been hand selected for you from the best of Angus & Highland cattle, all rare breed & grass fed to give that intense flavour to our meat, dry aged for 21-28 days to produce that tender cut

250g Sirloin (suppl | 5)

250g Ribeye (suppl | 7)

200g Fillet Steak (suppl | 8)

Tiger prawns & chorizo skewer (suppl | 4)

Courgettes, tomato, peppers

SHARE

Chateaubriand (suppl | 10)

Cep crumble, watercress

"Surf & Turf" (suppl | 12)

Ribeye, tiger prawns

1.2kg Beef Tomahawk (suppl | 12)

Grilled red onions

SAUCES

Tarragon hollandaise | 2

Red wine, bone marrow sauce | 2

Green pepper, brandy | 2

DESSERTS

Sticky toffee

Caramel sauce, banana, clotted cream (V)

Crème Brûlée

Vanilla, peanut butter cookies (V)

White Chocolate Sphere

Morello cherries, pistachios (V)

Poppyseed parfait

Passionfruit, blackberry, black sesame meringue

Pecan nut & Bourbon tart

Rum raisin ice cream

Cheeses

Grapes, quince, crackers

LIVE MUSIC

2 COURSE 36

3 COURSES 42

Menu price includes VAT.

Available on

Friday

17:00- 19:30

Saturday

18:00-20:00

LIVE MUSIC

19:30-21:30

(Music timing and line-ups are subject to last minute changes)