

STARTERS

Soup | 8

White onion & cider soup, rosemary croutons (VG)

Terrine | 10

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

Seared Scallops | 16

Parsnip puree, black pepper red wine, maple butter crumbs

Tartare | 13

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

Cured Salmon | 12

Wasabi pea & puffed wild rice granola, avocado, dill

Basil & ricotta tortellini | 14

Cornish crab, lobster cream, sea vegetables

SALADS

Endive | 9

Red wine poached pears, Gorgonzola cheese, salted walnuts

Quinoa | 9

Cranberries, kale, spring onions, hazelnuts (VG)

Beetroot | 10

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 | 27

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

Stone bass | 26

Cauliflower cous cous, Aruga caviar, tobiko butter sauce

Chicken | 19

Colcannon mash, Whisky mushroom sauce

Salmon | 22

Spiced crab barley, saffron butter, salsa Verdi

Risotto | 19

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

PASTA

Ravioli | 19

Mozzarella, Datterini tomatoes, basil pesto (V)

Linguini | 27

Cornish crab & lobster, chilli, spring onions

Paccheri | 23

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 | 32

250g Ribeye | 37

200g Fillet Steak | 39

Tiger prawns & chorizo skewer | 28

Courgettes, tomato, peppers

SHARE

Chateaubriand | 70

Cep crumble, watercress

“Surf & Turf” | 80

Ribeye, tiger prawns

1.2kg Beef Tomahawk | 80

Grilled red onions

SAUCES

Tarragon hollandaise | 2

Red wine, bone marrow sauce | 2

Green pepper, brandy | 2

DESSERTS

Sticky toffee | 8

Caramel sauce, banana, clotted cream (V)

Crème Brûlée | 8

Vanilla, peanut butter cookies (V)

White Chocolate Sphere | 9

Morello cherries, pistachios (V)

Poppysseed parfait | 8

Passionfruit, blackberry, black sesame meringue

Pecan nut & Bourbon tart | 8

Rum raisin ice cream

Cheeses | 10

Grapes, quince, crackers

LIVE MUSIC

Available on Thursday

from 17:30 till 23:00

LIVE MUSIC

FROM 21:30 TILL LATE

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