



Scan here for Allergens and please make your server aware of any allergies that you have before ordering.

🌿 - Plant Based | (V) - Vegetarian |  
(VA) - Vegan Alternative | (GF) - Gluten Free



Please note, an optional 10% service charge is automatically applied on tables of 2 and over.

Early Diners Menu available Weds-Fri 5pm-6:30pm.

2 Courses £25 | 3 Courses £29

Any dishes marked \* are available for the Early Diners Menu.

## NIBBLES

**Gordal Olives** 🌿 - 4.50

Gordal olives garnished with smoked maldon salt.

**Goats Cheese & Sun Dried Tomato** (V) - 5.50

Goats cheese & sun dried tomato dip with warm focaccia bread.

**Truffle & Parmesan Crisps** (V) - 4.50

Truffle crisps, with garlic truffle aioli & grated parmesan.

## STARTERS

**Chicken Satay Croquettes\*** - 9.50

Chicken satay croquettes, spiced peanut sauce, sesame seeds & coriander.

**Prosciutto, Fig & Goats Cheese Salad\*** - 8.95

Prosciutto, glazed figs & goats cheese salad with frisee & house vinaigrette.

**Tomato Galette\*** (VA) - 7.95

Tomato & sun blushed pesto tartlet with whipped lemon ricotta & fresh basil.

**Crab & Apple Tian** - 11.50

Blue swimmer crab with creme fraiche stacked with apple, avocado, tomato petals with Avrugá caviar & herb oil.

**Spiced Lamb Meatballs\*** - 10.50

Spiced Lamb meatballs served with rose harissa tomato stew & crumbled feta with crispy oregano.

**Deep Fried Burrata** (V) - 10.50

Deep fried crumbed whole burrata with soused tomato relish crispy chilli oil & focaccia croutes.

**Katsu Tofu\*** 🌿 - 9.50

Crumbed curried Tofu, with curry aioli & puffed wild rice.

## MAINS

**Corn Fed Chicken Supreme** - 21.50

With nduja bean cassoulet, burrata & chicken skin butter.

**8oz Lamb Rump Za'atar** - 23.00

With charred artichoke hearts, pickled lemon, goats cheese & parsley sauce.

**Slow Cooked Pork Belly** - 20.50

Shallot puree, Boysenberry gel, steamed greens & capers with winterberry Jus.

**Cod Loin supreme 'Giradet'** - 22.00

Cod fillet grilled then braised in white wine, saffron potatoes, red chicory, savoy cabbage & petit pois with tartare Beurre blanc.

**Beef Cheek** - 19.50

Beef cheek braised in stout, caramelised celeriac puree & charred carrots.

**Emily's Fish & Chips\*** - 17.50

Haddock in Champagne tempura batter, pea puree, crispy marrofat peas, triple cooked chips & tartare Beurre blanc.

**Gnocchi Tomato\*** 🌿 - 16.50

Crispy gnocchi, sun blushed tomato, Napoli sauce, stracciatella & crispy basil.

**Wagyu Burger\*** (VA) - 19.00

8oz Wagyu burger, bacon jam, Monterey Jack cheese, butter leaf & tomato served on a brioche bun with triple cooked chips.

## ON THE GRILL

Served with Rosti potato, pickled Tomato relish, Onion Bhaji Ring & watercress.

**10oz Ribeye** - 35.00

**8oz Fillet** - 35.00

**8oz Rump** - 30.00

**32oz Chateaubriand** - 90.00

Sharer served with Duck fat Chateau potatoes, onion bhaji rings, pickled tomato relish, fine beans & bearnaise sauce.

## SIDES

**Triple cooked thick chips** (V) - 5.00

**Onion Bhaji Rings with curry aioli** (V) - 5.00

**Charred carrots** (V) - 5.00

**Duck fat potatoes** - 5.00

**Buttered greens** (V) - 5.00

**Peppercorn sauce** - 3.50

**Bearnaise sauce** (V) - 3.50

## DESSERTS

**Gypsy Tart\*** - 9.50

Salted caramelised custard tart in shortcrust pastry with crème fraîche & maldon sea salt.

**Sticky Toffee Sundae\*** - 9.50

Warm sticky toffee pudding, honeycomb, fudge & caramel ice cream with chantilly cream.

**Chocolate Fondant** - 9.50

Vahlrona chocolate fondant served with peanut butter ice cream, peanut brittle & fresh raspberries.

**Yuzu Lemon Meringue Cheesecake\*** - 9.50

Biscuit crumb base, mascarpone cream cheese, lemon curd swirl with yuzu sorbet & crushed meringue pieces.

**Cheeseboard** - 12.00

A selection of local cheeses with house chutney & artisan biscuits.

**ALLERGENS** - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.