

SEASONAL MENU

Monday - Saturday 12pm – 2:30pm / 6pm – 9pm
Sunday 12pm - 5:30pm

All ingredients are locally sourced where possible



STARTERS

Crispy Zaatar Squid (GF) 9.95

with olive and sun blush tomato tapenade, and harissa mayo

Pan Fried Scallops (GF) 11.95

with butternut squash and orange purée, pomegranate beurre blanc, roast squash and pumpkin seeds

Cauliflower Soup (GFO) (V) 7.95

with pickled pear, blue cheese, and walnut bruschetta

Mushroom Truffle Tartlet (V) (VG) 8.95

with caramelised shallots, rocket, and pumpkin seeds

Korean Style Chicken Wings (GF) 8.95

with sweetcorn purée, pickled carrot and radish, BBQ sauce

MAIN COURSES

32 Day Aged Sirloin Steak (GF) 32.95

with aspen fries, wine roast tomatoes, fine beans, and béarnaise sauce

Preserved Lemon and Harissa Roast Chicken Breast 20.95

with couscous, honey glazed carrots and cauliflower purée

Caramelised Onion Dhal (GF) (V) (VG) 18.95

with mint and coriander chutney, fragrant rice, vegetable pakora and poppadum

Pan Roast Venison Loin (GF) 24.95

with potato dauphinoise, red cabbage purée, glazed carrots, and bramble jus

Roast Loin of Cod (GF) 25.95

with creamed polenta, puttanesca sauce, fine beans, and saffron aioli

ON THE SIDE 4.95

Truffle and Parmesan Fries (GF) (V)

Roast Tenderstem Broccoli (GF) (V)

Honey Glazed Carrots (GF) (V)

Onion Rings (GF) (V)

Mixed Salad (GF) (V)

Please speak to your service team if you have any allergies or dietary requirements
(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan (VO) Vegan Option