

A La Carte

Nibbles

<i>Warm bread I Butter I olive oil I balsamic</i>	<i>For One</i> £3	<i>For Two</i> £5
<i>Bowl of mixed olives I sun blushed tomatoes</i>	<i>For One</i> £3	<i>For Two</i> £5

To Begin

<i>Homemade soup of the day</i>	£7
<i>Moules marinière I ciabatta</i>	£8
<i>Chicken liver parfait I plums I chorizo jam I brioche</i>	£9
<i>Salt baked beets I baby carrot I halloumi I chestnut</i>	£8
<i>Hen's egg benedict I smoked duck bacon I hollandaise</i>	£9
<i>Goat's curd arancini I fire roast pepper I basil I Romesco sauce</i>	£8

To Follow

<i>Lamb loin I shoulder I leek I beetroot mash I parsnip I broad beans</i>	£30
<i>Beef cheek I pancetta I pearl onions I squash I fondant potato I chicory</i>	£26
<i>Calves Liver I red onions I bacon crisp I mash</i>	£25
<i>Market fish I sourdough crab toast I dauphinoise I sauce Chiron</i>	£26
<i>Goat's cheese risotto I tomato I parmesan I vegetable crisps</i>	£24

Grill It

<i>Rib-eye I 35 day Himalayan salt aged I tomato I mushroom I au poivre</i>	£32
<i>Pork tomahawk Steak I tomato I mushroom I apple puree</i>	£26
<i>Marinated chicken I 9oz breast I tomato I mushroom I au poivre</i>	£24

All of our Grill dishes are served with Twice Cooked Chips

Please speak to your server about today's specials.

A Little on the Side?

<i>Buttered Seasonal Vegetables</i>	£5
<i>Onion Rings</i>	£5
<i>Twice Cooked Chips</i>	£5
<i>Dressed Green Salad</i>	£5