

FOR THE TABLE

Marinated olives
(vg) (gfo) **£4.50**

Baked focaccia,
first-press olive oil and aged
balsamic (vg) (gfo) **£5.95**

Fire-roasted red pepper hummus,
toasted pitta bread (vg) (gfo)
£6.50

TO START

Roasted cauliflower and white truffle velouté
Cheshire cheese beignets and garlic chive (vgo) (gfo) **£8.50**

Gin-cured chalk stream trout
crab rillette, lemon and caviar dressing (gfo) **£11.95**

Chicken liver parfait
fig and caramelised red onion chutney and sourdough bread (gfo) **£9.50**

Roasted butternut squash risotto
sage mascarpone and fresh Parmesan shavings (v) (vgo) **£9.50/£18.95**

Twice-baked Black Bob extra mature cheddar soufflé
candied walnut, crisp celery and compressed apple (v) **£10.95**

King prawn and crayfish cocktail
pickled cucumber, Bloody Mary sauce and tabasco tuille (gfo) **£11.95**

Sticky Asian belly pork
Pad Thai salad, toasted sesame and soy dressing **£10.50**

Smoked and poached salmon roulade
soused cucumber, baby radish, citrus aioli and focaccia croute (gfo) **£11.50**

(v) vegetarian (vg) vegan (vgo) vegan option available (gfo) gluten free option available

Please note that some dishes may contain traces of nuts.
All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present.
Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

MAINS

Pan-roasted chicken breast

braised gem lettuce, garlic parmentier potatoes, pancetta crisp, anchovy fritter and Parmesan cream (gfo) **£22.50**

Oven-roasted duck breast

confit potato, pak choi, charred spring onion and plum hoisin duck roll **£26.50**

Pan-roasted lamb rump

charred courgette, barrel-aged feta, sun-dried tomato jam, crispy rosemary and garlic-buttered hasselback potato (gfo) **£28.50**

Curried monkfish

lentil dhal, onion bhaji and cucumber raita (gfo) **£26.95**

Oven-roasted hake Bouillabaisse

Palourde clams, Scottish mussels, king prawn, haddock, saffron rouille and crostini (gfo) **£26.50**

Hand-made wild mushroom and tarragon gnocchi

goat's cheese gratin and toasted pine nuts (vg) **£18.50**

Heritage beetroot and spinach Wellington

caramelised shallot, carrot purée and truffled chestnut mushroom jus (vg) **£18.95**

FROM THE GRILL

Our steaks are all traditional home breeds, sourced from selected British and Welsh farm and aged for a minimum of 30 days. This creates the most tender cuts and enhances their excellent flavour.

198g 30-day aged grass-fed fillet of beef (gfo) **£37.95**

283g 30-day aged grass-fed Welsh sirloin of beef (gfo) **£34.95**

283g grain fed rib-eye (gfo) **£34.95**

All served with hand-cut chips, house garnish and fresh watercress

SAUCES | £3.50 (gfo)

Béarnaise | Peppercorn | Blue cheese | Garlic butter

SIDES

Hand-cut chips (gfo) (vg) **£4.95**

Skin-on fries (gfo) (vg) **£4.50**

Truffle and Parmesan fries (gfo) **£5.50**

Garlic parmentier potatoes (gfo) (vg) **£4.50**

Chantenay carrots and parsley butter (gfo) (vg) **£4.95**

Charred tender stem broccoli, fine beans and crispy shallots (gfo) (vg) **£5.25**

House salad (gfo) (vg) **£4.50**

Classic Caesar salad (gfo) **£4.95**

The Tip Jar We have added a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes directly to the team who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked.