

FOR THE TABLE

Marinated olives
(vg) (gfo) **£4.95**

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

Truffled Roscoff onion velouté,
Gruyère gratin and garlic chive crème fraiche (v) (vgo) (gfo) **£8.50**

Oven-baked camembert,
toasted pumpkin seed, slow-roasted red wine plum and cinnamon chutney
and freshly-baked garlic and rosemary focaccia (v) **£10.95**

Duck liver parfait
spiced cranberry and apple chutney with toasted sourdough (gfo) **£9.50**

Heritage beetroot risotto
crispy goat's cheese and toasted pine nuts (v) (vgo) (gfo) **£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
Bloody Mary sauce and tabasco tuille (gfo) **£11.95**

Potted wild mushroom and thyme,
red onion and quince chutney with baked artisan loaf (v) (gfo) **£11.95**

Smoked and poached salmon roulade
soused cucumber, baby radish and citrus aioli (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

white bean and merguez sausage cassoulet with texture of truffled crispy chicken (gfo) **£22.50**

Oven-roasted duck breast

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

Slow-roasted blade of beef Bourignonnais

creamed potato, roasted root vegetables, red wine and smoked pancetta sauce (gfo) **£26.95**

Pan-seared fillet of sea bass

rosemary and garlic parmentier potatoes, sautéed leek, caramelised cauliflower purée and sauce vierge (gfo) **£26.50**

Oven-roasted sea trout

saffron pomme anna, rainbow chard, caper jam and hot tartar sauce (gfo) **£26.50**

Kerala-marinated sweet potato, chickpea and spinach curry

garlic naan, cumin, pomegranate raita, crispy fried onion and pilau rice (v) (vgo) **£18.50**

Roasted butternut squash, Portobello mushroom and toasted chestnut Wellington, seasonal greens and vegetable gravy (v) (vgo) **£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) (vgo) **£4.50**

Roasted winter vegetables and parsley butter (gfo) (vgo) **£4.95**

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

House salad (gfo) (vgo) **£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.