APERITIFS & NIBBLES

Classic Champagne Cocktail £12 Aperol Spritz £10 Tanqueray & Tonic £7.5

Maple & Five Spice Cashews £4 Thai Rice Crackers £3.5 Green Olives £4

STARTERS

Roast Cauliflower Soup with Toasted Almonds, Golden Raisins, Curry Oil £6

Pan-Fried Scottish Salmon, Salmon Tartare, Asian Style Cucumber, Peanuts & Oyster Mayo £8

Goats Cheese Panna Cotta, Beignet, Spiced Apple, Walnut Crumb & Truffle Honey £7

Pan-Fried Scallops, Chicken, Satay Sauce, Black Pudding and Pomegranate £12

Game Pithivier, Caramelised Onion Puree & Salt Baked Beetroot £7

MAINS

Pork Belly, Pork Cheek Raviolo, Black Pudding Gnocchi, Celeriac & Apple £18

Grilled Venison Haunch, Tortellini, Butternut Squash, Blackberries & Cassis Jus £21

Cod, Mussels, Leeks, Parmentiers, Champagne & Caviar Sauce £18

Pan-Fried Hake, Crushed New Potatoes, Fresh Crab, Crab Biscuit with Bisque £18

Ricotta & Egg Yolk Ravioli, Wild Mushrooms, Mushroom Ketchup, Arancini £15

SIDES

Triple Cooked Chips £4

Smoked New Potatoes £4

Caesar Salad £4

Spicy Cucumber Salad £3.5

Please be aware that all our dishes are prepared in the kitchen where nuts and gluten are present, as well as other allergens. We cannot guarantee that any food item is completely 'free from' traces of allergens due to the risk of cross contamination. Our menu description does not list all ingredients. Please ask your server before ordering if you are concerned about the presence of allergens in your food. For parties of six or more a discretionary service charge of 10% will be added to the bill.