

## STARTERS

- Sourdough bread & cultured butter (V)*  
3.95
- Whipped feta with yuzu kosho, kale,  
cherry and apple salad, roasted almonds*  
10.95
- Crispy beef fritta, forest mushroom fregola,  
caramelised onion puree*  
12.95
- Crab on toast, confit lemon,  
natural yoghurt, sea herbs, sourdough*  
14.95
- Crispy calamari, lime, Thai dressing, sweet chilli dip*  
14.95
- Grilled King oyster mushroom salad, pickled chicory, truffle  
emulsion, shallot vinaigrette*  
12
- Porthilly oysters, shallot vinegar, lemon,  
Vietnamese dressing*  
3.50 each
- Beef carpaccio, rocket, aged parmesan & truffle dressing*  
19.50  
*Add black perigord truffle £10 supplement*
- Salad of Jerusalem artichokes, truffle vinaigrette,  
foraged herbs, bitter leaves (V)*  
14.95

## MAINS

- Beef burger, fontina cheese, smoked bacon, caramalised onions, brioche bun, fries* 20.5
- Buttermilk fried chicken sandwich, iceberg lettuce, Churchill sauce, brioche bun, fries* 20.5
- Cornish red gurnard, fennel, radicchio, blood orange vinaigrette* 23
- Free range chicken, parmesan polenta, baby onions, garlic crisps* 24
- Seabass, mushroom dashi, pak choi salad, spicy ponzu* 29
- Jerusalem artichoke risotto, artichoke crisps, aged parmesan* 22
- Braised beef short rib, mushroom fricassee, truffle mashed potatoes* 32
- Heritage cauliflower roasted & couscous, baby turnips, almond foam* 22
- Steak cooked over charcoal served with green salad, béarnaise sauce, fries*
- Rib eye* 37
- Sirloin* 39
- T-bone (1kg) to share* 90
- PIZZA & PASTA** *(All pizza's available gluten free)*
- Handmade creste di gallo, king prawns, chilli & ginger infused bisque* 19.5
- Handmade rigatoni, nduja, mascarpone, basil, parmesan, confit tomatoes* 19.5
- Wood-fired pizza, tomato, mozzarella, basil* 16
- Wood-fired pizza, tomato, mozzarella, pepperoni* 18
- Wood-fired pizza, tomato, rocket, taleggio, red onion, parma ham* 18

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## SIDE ORDERS (£6.50 each)

*Tenderstem broccoli*

*Fries*

*Fine beans with confit shallot*

*Green salad*

*Rocket and Parmesan salad, balsamic vinaigrette*

*Mashed potatoes*

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## DESSERTS

*Araguani 72% Valrhona chocolate mousse  
blood orange sorbet, cocoa nib tuille*  
9.5

*Yorkshire rhubarb & custard tart,  
rhubarb sorbet, almond tuille*  
9

*Selection of British and European cheeses,  
crackers and chutney*  
12.95

*Sherry trifle, marinated cherries,  
chocolate custard, chantilly cream*  
9

*Date & Walnut sticky toffee pudding,  
salted caramel sauce, stem ginger ice cream*  
9.5

*Selection of ice cream and sorbets*  
8

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*All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your bill.*