



## TO START

### Local Artisan Bread Selection (v)

Aged Balsamic Glaze & Rapeseed Oil  
£5

### Crunchy Soft-Shell Crab

Claw Bon-bons, Raw Mango Salad  
Mint, Pepper Chutney  
£15

### Braised Heritage Carrot & Leek Mosaic (v)

Goats Curd, Quince Puree  
Organic Carrot Vinaigrette  
£10.5

### Smoked Ham Hock & Mustard Terrine

Tarragon Condiment, Chestnuts & Pickled Pears  
£13.5

### Konkani Style Hand Dived Scallops

Textures of Cauliflower, Chilli  
Coconut Espuma  
£16

### Caramelized Endive & Scamorza Cheese Fagottini (v)

Pickled Shimeji, Salt Baked Celeriac  
Black Garlic Foam  
£12.5

### Gressingham Duck & Clementine Parfait

Rainbow Beetroot, Burnt Apple  
Charcoal Tuilles  
£13.5

### Chef's Soup of the Day (v)

Served with its Own Garnish  
£8

From our  
**SIGNATURE  
ROBATA GRILL**

### Chargrilled 10oz Black Angus Ribeye Steak

Herb Crusted Confit Plum Tomato  
Roquette, Parmesan Salad, French Fries  
£36.5

### Chargrilled 7oz Centre Cut Fillet Steak

Café de Paris Butter, Red Onion Jam  
Roquette, Parmesan Salad, French Fries  
£40

### Chargrilled 600g Chateaubriand (To Share)

Herb Crusted Confit Plum Tomato  
Roquette, Parmesan Salad, Onion Rings  
Truffled French Fries  
£85

## SAUCES

Béarnaise | Peppercorn | Red Wine

All £6

## ON THE SIDE

### Honey Glazed Carrots (v)

French Beans & Sugar Snaps  
Confit Shallots (v)

### Creamy Mash Potato, Crispy Onions (v)

Tenderstem Broccoli, Confit Garlic (v)

Herb & Garlic Roast New Potatoes (v)

### Maple Roasted Parsnips (v)

Mixed Tossed Salad (v)

French Fries (v)

Onion Rings (v)

All £6

From the  
**SEA**

### Daily Market Fish of the Day

Served with its Own Garnish  
£28.5

*Cobrento Pinot Grigio - Italy*

### Lobster of the Day

Served with its Own Garnish  
£50

*Santa Rita Gran Hacienda Chardonnay - Chile*

### Pan Seared North Sea Halibut Pave

Furikake, Peppered Onion & Fennel  
Soubise, Light Nantua Sauce  
£30

*Chablis Seireine - France*

From the  
**LAND**

### Roast Highland Venison Loin

Sage & Parmesan Crust, Shoulder Ragout,  
Turnip Gratin, Bitter Chocolate Jus  
£32.5

*Satellite by Spy Valley Pinot Noir - New Zealand*

### Soy Glazed Orchard Farm Belly of Pork & King Prawns

Pig's Cheek Fritter, Pickled Red Cabbage  
Candied Chilli, Asian Spiced Jus  
£30

*Fico Grande Sangiovese di Romagna - Italy*

### Sauteed Corn-fed Chicken Supreme

Smoked Almonds, Sweet Potato Mash  
Rainbow Kale & Smoked Lardon Jus  
£27

*Satellite by Spy Valley Pinot Noir - New Zealand*

From the  
**GARDEN**

### Jerusalem Artichoke & White Truffle Flan (v)

Sesame Tuilles, Charred Brussel  
Sprouts & Pickled Walnuts  
£20

*Co de Villar Vinho Verde Branco - Portugal*

### Miso Butter Braised Parsnips (v)

Pickled Nashi Pears, Crispy Cracked Wheat  
Miso & Pumpkin Seed Sauce  
£19.5

*Santa Rita Gran Hacienda Chardonnay - Chile*

## DESSERTS

### Warm Valrhona Chocolate Fondant

Star Anise Ice Cream & Hazelnut  
£9

### Mascarpone Cheesecake Mousse

Merlot Poached Pear, Pistachio Biscotti  
£8

### Poached Plum Financière

Orange Scented Ice Parfait & Honeycomb  
£8

### Citrus Fruit Cremeux

Whipped Lemongrass Jelly, Grapefruit  
& Earl Grey Blackberries  
£8

### Vanilla & Calvados Mille-feuille

Compressed Apple & Crème Fraiche Sherbet  
£8

### Slate of British & Artisan Cheeses

Shaved Celery, Quince, Fruit Bread  
& Grapes, House Chutney  
£13.5