

Aperitives

Aperol Spritz £7.00

Aperol, Prosecco and soda

Apricot Bellini £6.00

Prosecco, Apricot

Negroni £7.00

Gin, Campari and Red Vermouth

Sandwiches and salad

Chicken £10.00

Grilled BBQ chicken, gem lettuce and avocado on ciabatta & fries

Salmon £9.50

Hot smoked salmon, lemon and dill crème fraiche and pickled cucumber on bagel & fries

Mozzarella £9.00

Beef tomato, mozzarella and basil pesto on ciabatta & fries

Steak £10.00

Open steak sandwich, caramelized onion, blue cheese and rocket on ciabatta & fries

Asian rare beef salad £12.00

Rare beef, sesame, coriander, chilli and lime

Waldorf £10.00

Blue cheese, walnuts, grapes, celery, pear and bitter leaves

Starters

Sweetcorn Velouté £6.00

With Ham & Leek

Heritage Tomato Salad £7.00

Goats Cheese & Black Olive Crumbs

Scallop £10.00

Hand dived scallops, Pea Pancetta & Radish

Pork £7.50

Pressing of pork, apples, puffed pork, charred onion

Mackerel £8.50

Gooseberry, samphire and maple tulle

Beef Tartare £10.00

Diced beef fillet, mushroom, beef fat sourdough and egg yolk

Main Courses

Cauliflower £14.00

Grilled cauliflower, caper, raisin, chicory and sourdough

Risotto £14.00

Courgette risotto, black olive, confit tomato and goats curd

Sea Trout £19.50

Pan roasted Sea Trout, panisse, corn, black garlic and caramelised onion

Lamb £19.00

Heritage breed lamb, broad bean, caramelised onion, morel and artichoke

Burger £13.50

Beef patty, keens cheddar, baby gem, sliced tomato, gherkin, homemade brioche and bone marrow fries

Steak £16.00

7oz rump & frites with café de paris butter and mixed leaves

North Sea Cod £17.00

Roast cod, mussels, chard, Le Ratte potatoes and seaweed gremolata

For allergies or food intolerances please speak to a member of staff

An optional 10% service charge will be added to your bill.