



Signature À La Carte Menu

Thursday - Saturday from 12pm

Confit Duck Leg Croquette (1,2,4,7,9,14)

Smoked celeriac remoulade, pickled pear, crispy duck skin, port reduction - 11.5

Salmon Gravavlax (2,4,5,7,9,14)

Citrus cured gravavlax, wholegrain mustard potato salad, crisp rye crouton - 13.5

Roasted Breast Of Pheasant (1,7,9,14)

Fondant potato, braised savoy cabbage, wild mushroom purée, crispy streaky bacon, rich jus - 26

Pan Seared Swordfish Supreme (5,7,14)

Lemon & parsley potatoes, charred Tenderstem broccoli, brown butter & caper sauce - 30

Wild Mushroom Pithivier (v)(1,2,4,7,9,14)

Silky parsnip purée, glazed heritage carrots, curly kale, thyme & red wine jus - 23

Croissant & Bourbon Pudding (v)(2,4,7,10,14)

Warm torn croissants, toasted walnuts, orange, bourbon custard, brown butter toffee glaze, vanilla gelato - 11

White Wine & Cinnamon Poached Pear (v)(7,14)

Spiced rum & raisin gelato, cinnamon syrup, honeycomb - 9.5

Affogato (v)(7)

Vanilla gelato drowned in a shot of espresso - 5.5

Add chocolate sauce & honeycomb crumb with a 25ml shot of Baileys (v)(7,13,14) - 4

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information. Menu items are subject to availability and may be amended if certain ingredients are unavailable.

OUR MENU INDICATES ALLERGEN INFORMATION

(1) Celery (2) Cereals containing gluten (3) Crustaceans (4) Eggs (5) Fish (6) Lupin (7) Milk (8) Molluscs (9) Mustard (10) Nuts (11) Peanuts (12) Sesame (13) Soya (14) Sulphur dioxide & sulphates