

Appetisers

Homemade dips served with sea salt and olive oil croutons **£4 each**

Choose from:

- Pickled red pepper
- Black olive tapenade
- Basil pesto
- Aubergine caviar
- Balsamic courgettes

Homemade breads olive oil, balsamic and butter **£4**

Nocellara Olives **£4**

Starters

Warm smoked salmon with soft boiled quail's egg, mushroom duxelles tartlette, beurre blanc sauce **£8.50**

Red pepper mousse with crisp rosemary polenta, cured stone bass, brown shrimp dressing and baby basil **£8.50**

Simply grilled English asparagus with Grana Padano, grilled sourdough, poached egg and hollandaise sauce (V) **£7**

Add our cured ham: £2.50

Heritage tomato salad with pine nut dressing (VE) **£7**
(add smoked burrata: **£4**)

Pea soup with lemon thyme gnocchi (VE) **£6.50**

Mains

Grilled salmon with Strozzapreti pasta, Nduja, fennel and confit baby tomatoes	£18
Poached cod loin, confit lemon, courgette and pistachio risotto	£18
Haddock and chips with crushed peas	£16
Caesar salad with pickled anchovies, served with grilled chicken or salmon	£14.50
Buttered chicken breast with peas, gnocchi, broad beans and seasonal greens	£17.50
Risotto "Prima Vera" courgette tempura (VE)	£13

Steaks, Burgers and Pies

Pie of the day with buttered peas and mash	£16
Slow cooked lamb shoulder pie with celeriac and morel mushrooms with buttered peas and mash for two	£32
Cheese and potato pie with mixed greens (V)	£15
12oz Beef Wellington (<i>40 minutes cooking time, served medium rare</i>)	£80
50oz tomahawk for two (<i>served medium rare, including the bone</i>)	£65
Chateaubriand for two <i>Served with triple cooked chips and Café de Paris butter</i>	£80
10oz Sirloin <i>Served with triple cooked chips and Café de Paris butter</i>	£29
8oz fillet <i>Served with triple cooked chips and Café de Paris butter</i>	£34
8oz beef burger <i>Served with chips, Gruyere cheese, salad and sweet caramelised onion jam</i>	£16
Buttermilk chicken burger <i>Served with spicy mayonnaise, Asian coleslaw and sweet potato fries (contains nuts)</i>	£16

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Our dish descriptions may not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering.

Sides

£4.50 each

- Chips
- Tender stem broccoli
- Parmesan truffle fries (+50p)
- Asian coleslaw
- Sweet potato fries
- Fries
- Spinach and mushrooms
- Seasonal salad
- Buttery mashed potato

Sauces

£5 each

- Peppercorn
- Bearnaise
- Chimichurri
- Madeira cream sauce

Desserts

Chocolate brownie with vanilla ice cream	£8
Treacle tart with crème fraiche	£8
Chocolate sphere with hazelnut, wafer and vanilla hazelnut ice cream	£10
Eton mess sundae with raspberry ripple ice cream	£8
Vegan raspberry sundae (VE)	£8
A selection of cheeses and charcuterie from The Deli	£12

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