

A LA CARTE

| minimum of two courses |

STARTERS

*Seared mackerel fillet,
Maple, apple, grape
£11.50*

*Chalk stream trout,
Thai green curry, coconut
£16.85*

*Braised beef shin,
Potato, garlic, mustard
£15.75*

*Roasted Greenstraight™ scallops,
Xo sauce, passion fruit, sesame
(hand dived on a single breath)
£26.50*

*Should you have any form of food allergies, please inform the front of the house manager.
Please note that all ingredients are handled in the same kitchen &
we cannot guarantee our dishes to be 100% allergen free.
Whilst we take care our food may contain, shell, shot, bone, nuts, seeds*

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MAIN COURSES

*Veal fillet, sweetbread,
BBQ celeriac, onion, truffle*
£27.85

*Fish of the day,
curried squash, lentils,
watercress, crème fraiche*
£ market price

*Lamb cutlet, kohlrabi,
pea, mint, lamb's liver*
(recommended pink)
£28.95

*Wild turbot fillet, elderflower,
spinach, artichoke, smoked eel dashi*
£39.50

Australian Wagyu Sirloin 130g £47.00
Japanese A5 Kobe Beef 120g £67.00
Australian Wagyu Fillet 130g £57.00
Australian Wagyu Tomahawk 500g £ 120
(all recommended medium rare)

*Served with: mushrooms,
Soy & ginger leeks, beef jus*

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DESSERTS

*Raspberry parfait,
caramelised white chocolate,
salted walnut, yoghurt*
£11.85

*36's strawberry kiss,
fruits, meringue,
pistachio ice cream*
£13.50

*Chocolate mint pillow,
textures of chocolate & sorbet*
£12.95

*Coconut panna cotta, caramel,
date & rum raisin, pineapple*
£12.75

*Lemon & honeycomb
roasted vanilla ice cream*
£10.75

Selection of artisan cheeses
4 cheeses @ £12.50
6 cheeses @ £16.50
8 cheeses @ £22.00

COFFEE & TEA

served with sweet treats
£4.75

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TEA

*English Breakfast | Earl Grey | Fresh Mint | Peppermint |
Green Tea | Jasmine Tea | Lemon & Ginger | Moroccan Mint Tea |
Chamomile | Assam | Lapsang Souchong | Blackberry & blueberry |
Raspberry & strawberry | Orange, cinnamon & cloves |
Rooibos with manuka honey*

COFFEE

Artisan Coffee “Blue Monday”
Cappuccino, espresso, latte, americano,
flat white, hot chocolate, iced coffee

Irish Coffee / Liqueur Coffee

DESSERT WINE & PORT BY THE GLASS

Coteaux du Layon 2006, Carte D’Or Domaine des Baumard (125ml)
£12.50

Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (125ml)
£9.75

Taylor’s 10 Year Old Tawny port (75 ml)
£8.95

Churchill’s Reserve Port (75ml)
£6.95

AFTER DINNER COCKTAILS £9.5

Espresso Martini

Vodka, espresso, coffee liqueur

Boozy Apple

Zubrowka vodka, caramel, apple

Negroni

Gin, Vermouth, Campari

Mudslide

Baileys, Kahlúa, Vodka, Cream

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