

A LA CARTE

| minimum of two courses |

STARTERS

*Hampshire trout, mussel dashi,
Radish, apple, gooseberry
£11.50*

*Cornish red mullet, carrot,
Parsley, sea buckthorn
£14.75*

*Galantine of duck,
Curried lentil, Duck liver
burnt orange
£16.85*

*Greenstraight™ scallops,
Seared & Tartare, mouli,
Yorkshire rhubarb, elderflower
(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. Our menu descriptions do not include all ingredients.*

A LA CARTE

| minimum of two courses |

MAIN COURSES

*Skrei cod fillet,
Broccoli, onion crumb,
Bbq chicken leg, Onion gel*
£26.75

*New Zealand lamb loin,
Baby gem lettuce, zhug,
olive pureé, lamb jus
(recommended pink)*
£32.50

*Gressingham duck breast,
Peking beetroot, ginger, cucumber
(served pink)*
£27.75

*Wild turbot fillet,
Gnocchi, coconut, asparagus,
Crab meat, lime leaf*
£ market price

*Australian Wagyu Sirloin 130g £49.00
Japanese A5 Kobe Beef 120g £77.00
Australian Wagyu Fillet 130g £67.00
Australian Wagyu Tomahawk 1kg £160
(all recommended medium rare)*

Served with: wagyu fat potato, mushroom, garlic pepper ketchup

A LA CARTE

| minimum of two courses |

DESSERTS

*Blackberry Alaska,
Lovage ice cream, cherry*

£12.85

*36's SNICKiss
Peanut, chocolate, caramel*

£13.50

*Bergamot, passion fruit, mango,
(to share)*

£24.85

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

£12.75

Selection of artisan cheeses

4 cheeses @ £15.50

6 cheeses @ £19.50

8 cheeses @ £26.00

COFFEE & TEA

served with sweet treats

£4.75

A LA CARTE

| minimum of two courses |

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

Bodegas Altolandon, Dulce EnerIce Wine 2022, Manchuela (125ml)
£14.95

Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (125ml)
£11.50

Coteaux du Layon 2006, Carte D’Or Domaine des Baumard (125ml)
£11.95

Taylor’s 10 Year Old Tawny port (75 ml)
£9.95

AFTER DINNER COCKTAILS

Espresso Martini £10
Vodka, espresso, coffee liqueur

Boozy Apple £9.50
Zubrowka vodka, caramel, apple

Negroni £9.75
Gin, Vermouth, Campari

Mudslide £10
Baileys, Kahlúa, Vodka, Cream