

Freshly baked sourdough 5  
*English rapeseed oil, house whipped butter*

### To Start

Cauliflower veloute (v) (vga) 8  
*Shallot bhaji, curry oil*

Chicken & duck liver parfait 10  
*Port jelly, toasted sourdough*

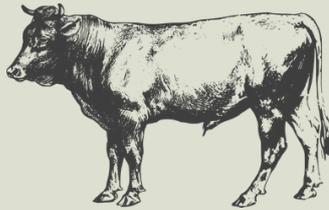
Seafood gratin 10  
*Lobster, scallop, prawn, mornay, kirkhams cheddar*

Celeriac 9  
*Mushroom dashi, parmesan, truffle, confit egg yolk, pickled mushroom*

Confit sea trout 12  
*Apple, radish, caviar*

### To share

*Perfect for 2 people to share. Served with beef dripping chips and your choice of sauce.*



30oz Cote de Boeuf | 60

*The cote de boeuf is a bone in ribeye perfect for 2 people to share! (Please allow up to 45 mins)*

30oz Porterhouse | 60

*The porterhouse gives you a taste of both the fillet & the loin so you can enjoy the best of both worlds. Perfect for 2 people to share! (Please allow up to 45 mins)*

### Dessert

Chocolate mousse 9  
*Dark chocolate, aéro, cherries, yoghurt*

Passion fruit cheesecake 8  
*Pineapple & lime salsa*

Apple & blackberry crumble 8  
*Vanilla ice cream*

Tonka bean creme brulee 8  
*Pistachio biscotti*

Selection of 4 Cheese 10

Selection of 6 Cheese 15

Full selection 25

### Mains

Fish of the day 24  
*Shrimp, Capers, Shallot, butter sauce, tenderstem broccoli, crushed jersey royals*

Seabream 26  
*Scallop & langoustine, winter vegetable & shellfish cassoulet, lovage*

Roasted squash risotto (v) (vga) 18  
*Pumpkin seeds, parmesan, sage*

Highland venison 30  
*Roasted loin, braised haunch, kohlrabi & sauce grandhuntsman*

### Sunday lunch

Roast sirloin of beef 19  
*Roasted potatoes, seasonal vegetables*

Roasted chicken half | 19 full | 36  
*Roasted potatoes, seasonal vegetables*

Welsh lamb rump 19  
*Roasted potatoes, seasonal vegetables*

*Vegetarian and vegan options available*

### From the Mibrasa charcoal grill

*Our beef comes from selected breeds from farms that meet our very high ethical standards and dry aged for at least 32 days. All are served with chips, confit tomato, roasted roscoff onion and a choice of sauce. All beef dishes can be made gluten free (gf) upon request.*

Salt aged sirloin steak *All served with your choice of sauce. Choose from:*  
8oz | 26

Salt aged ribeye steak Brandy & Peppercorn  
10oz | 35

Fillet steak Bourguignonne

8oz | 38 Café de

Paris Butter

### Sides

Hand cut chips 5

Roasted cauliflower, pine nut, lemon, herb dressing 5

Roasted potatoes 5

Tenderstem broccoli with toasted almonds 5

Green salad or Caesar salad 5

Extra jug of jus 3

Please inform your server of any allergens or dietary requirements. A full allergen sheet is available upon request. A 10% discretionary charge will be added to your bill, this will be shared by the team.

Key: (v) vegetarian | (vg) vegan | (gf) gluten free | (vga) vegan available

Please note, this is a sample menu and all dishes are subject to change.