



## STARTERS

**Ancient Grain Sourdough**, Whipped Butter \*VE 6.5  
**Soup of the Day**, Sourdough Bread 8  
**Chimichuri Epic Prawns**, Lime 15  
**Duck liver pâté**, Truffle cream, Confit onion 10  
**Lamb Croquette**, Roasted Shallot, Pea Puree 12  
**Scallops**, Celeriac, Fennel, Apple Salad 15  
**Sun Dried Tomato, Basil Aroncini**, Parmesan, Roasted Red Pepper, Salsa \*VE 9  
**Chicken Lollipops**, Honey, Soy, Chilli, Lime, Sauce 10  
**Calamari**, Garlic Aioli, Lime 9.95

## MAINS

**Beef Wellington for Two**, Served with truffle Mash and \*\*\*Red wine jus 80  
**Roasted Halibut**, Scallops, Prawns, Mussels, Herb Butter Blanc 45  
**Fish and Chips**, Crushed Peas, Triple Cooked Chips, Lemon, Tartare Sauce 22.50  
**Charred Leek Risotto**, Leek ash Oil, Mascarpone 19  
**Gnocchi**, Basil Pesto, Parmesan, Roasted Pine nuts 16  
**Wild Mushroom Stuffed Chicken**, Roast Leg, Spinach, Sauce Vierge 23  
**Spiced Chicken Burger**, Beef Tomato, Baby Gem, Harissa Mayo, Fries 16.50  
**Wagyu Beef Burger**, Beef Tomato, Baby Gem, Pickled Gherkins, Truffle Ketchup, Fries 21  
**Rack of Lamb**, Buttered Potato Cake, Redcurrent sauce 35  
**Lobster Mac & Cheese** 24

## GRILL

Selection of cuts dry-aged for a minimum of 28 days. All served with Mash & Fries

**Ribeye** 10oz 40  
**Côte de Boeuf** 11.5 per 100g  
**Tomahawk** 10.5 per 100g

### SAUCES 2.5- Bearnaise V, Peppercorn, Mushroom, Chimichuri

#### Meat Platter for 2

Lamb Chops, Spiced Chicken Thigh, Chicken Lollipop, Cured Striploin, Fries and Salad 70

#### Fish Platter For 2

Mussels, Epic Prawns, Calamari, Scallops, Lobster Tail Fennel Salad, Garlic Butter, Fries 90

#### Vegetable Platter For 2

Charred Spiced Aubergine, Courgette & Peppers, Balsamic Onions, Sun Dried Tomatoes, Hummus, Chimichurri, Tziki, Sourdough Bread and Fries 35

## SIDES

**Truffle Mash** V 6  
**Tenderstem Broccoli**, \*VE 6  
**Mixed Leaves Salad with House Dressing** \*VE 5  
**Fries** \*VE/ **Triple Cooked Chips** \*VE 5/6  
**Mac & Cheese** 7

V = vegetarian. VE = vegan. \*VE = can be adapted to vegan. \*V = can be adapted to Vegetarian. \*\*\* = Halal alternative available

Please let us know if you have any allergies or intolerances. Dish ingredients may vary. An allergen matrix is available on request