

ALL DAY DINING

TO GRAZE

Tempura prawns, saffron aioli (5 pieces) - **12**
Moutabal, hummus, labneh, pitta bread (V) - **11**
Saffron and truffle arancini, mayo, fried kale (3 pieces) (V) - **10**

Mini beef burgers (3 pieces) - **14**

Scotch eggs (3 pieces) - **16**

Cheeseboard, Westcombe cheddar, goat cheese, stilton, Somerset brie, grapes, celery, quince jelly, biscuits (V) - **21**

TO START

Scottish smoked salmon - **18**
avocado purée, apple and lime jelly, citrus dressing
Summer vegetables and watermelon salad - **18**
teriyaki aged beef, tamarind honey dressing
Heirloom tomatoes and beetroot salad (V) - **16**
avocado purée, burrata, honeycomb, pesto

Pan seared scallops - **18**
caramelised cauliflower purée, pickled carrots

Classic scotch eggs - **16**
Port braised red cabbage purée, piccalilli, truffle mayo

Yuzu-maple marinated tofu (VG) - **16**
grilled asparagus, coconut lime sauce

Lobster and prawn croquettes - **22**
fried egg, saffron aioli, salad leaves

SANDWICHES

Mozzarella, tomatoes, pesto, rocket, ciabatta bread, fries (V) - **16**

Club sandwich - **16**
grilled chicken, bacon, lettuce, tomatoes, fried range eggs, cheese, mayo, sourdough, fries

Steak sandwich - **22**
sirloin steak, mustard mayo, caramelised onions, ciabatta, fries

SALADS

Superfood salad (VG) - **13**
avocado, pomegranate, shaved broccoli, radish, cauliflower, toasted seeds, baby spinach

Caesar salad - **13**
lettuce, croutons, parmesan, anchovies, Caesar dressing

Add chicken, prawns or goat cheese to your salad - **4**

TO FOLLOW

Mushroom stuffed Norfolk chicken ballotine - **26**
asparagus, grilled artichokes, truffle jus

Slow cooked Dingley Dell pork belly - **26**
herb buttered mash, cabbage purée, apple compote, cider jus

Honey glazed duck - **32**
heritage carrots, crispy poached eggs, cauliflower purée, orange sauce

Miso Scottish salmon - **28**
roasted cherry tomatoes and fennel broth, edamame beans, dill, fennel, olive salsa

Traditional fish and chips - **20**
mushy peas, tartar sauce, fries

Seafood pasta - **32**
scallops, prawns, cod, salmon

Chickpea battered cauliflower steaks (VG) - **24**
artichoke, fennel broth, curry oil

Butternut squash ravioli (V) - **24**
sautéed spinach, truffle cream sauce

160gm Fillet - **32**
200gm Ribeye - **30**
200gm Sirloin - **28**

oven roasted tomatoes, rocket, parmesan salad

Beef burger - **24**
lettuce, bacon, tomatoes, cheddar, mayo, glazed brioche bun, fries

Chicken burger - **20**
lettuce, tomatoes, red onion, cheddar, mayo, glazed brioche bun, fries

Halloumi & falafel burger (V) - **20**
lettuce, tomatoes, red onion, mayo, glazed brioche bun, fries

Bearnaise/ peppercorn/ red wine jus/ herb butter

DESSERTS

All desserts - **14**

Caramelised lemon tart
vanilla whipped cream, raspberry coulis

Baked vanilla cheesecake
berry compote

Sticky date pudding
salted caramel ice cream, toffee sauce

White and dark chocolate mousse
pistachio crumb, chocolate sauce

SIDES

All sides - **7**

Mashed potatoes

Mixed leaf salad

Garlic green beans

Mixed seasonal vegetables

Mac and Cheese

Sautéed button mushrooms

Skin on fries
add truffle and parmesan - **1**

All prices are inclusive of 12.5% vat.
A discretionary service charge of 12.5% will be added to your final bill.



Vegetarian (V), Vegan (VG) and Gluten free options available, please ask prior to ordering. If you have an allergy to any food product or dietary requirement, please advise us prior to ordering.

DRINKS LIST

RED WINE

	175ml	250ml	Bottle
Org Vinuva Nero D'Avola, Italy	9	11	30
Errázuriz 1870 Teno Block Merlot, Curicó Valley, Chile	-	-	32
Flagstone Dragon Tree Cape Blend, Pinotage/Shiraz/Cabernet, Western Cape, South Africa	-	-	36
Colombo Laure Syrah, France	-	-	40
Nederburg The Brewmaster Cabernet Sauvignon, Western Cape, South Africa	12	17	47
Vine Roots Old Vine Garnacha Rioja, Spain	-	-	49
Zuccardi Serie A Malbec, Uco Valley, Mendoza, Argentina	13	18	48
Chianti Classico, San Jacopo da Vicchiomaggio, Italy	-	-	51
Murphy-Goode Pinot Noir, California, USA	14	20	54
Château Cissac, Haut-Médoc, France	16	22	63
Don Jacobo Rioja Gran Reserva, Bodegas Corral, Spain	-	-	70
Château Teyssier, Saint-Émilion Grand Cru, France	-	-	75
Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France	-	-	100
Barolo, Cru Ravera Lo Zoccolaio, Domini Villa Lanata, Italy	-	-	120
Gevrey-Chambertin, Bouchard Aîné & Fils, France	-	-	140
Brunello di Montalcino Greppone Mazzi Estate, Ruffino, Italy	-	-	150
Château Pédesclaux 5ème Cru Classé, Pauillac, France	-	-	170
Château Clinet, Pomerol	-	-	250

ROSÉ WINE

	175ml	250ml	Bottle
Parini Pinot Grigio Rosato delle Venezie, Italy	9	11	30
Côtes de Provence Rosé Pure, Mirabeau, France	-	-	45

BEER & CIDER

- Menabrea, Lager, ITA, 4.8% - 7
- Innis & Gunn The Original, Bourbon Ale, SCT, 6.6% - 8
- Meantime Yakima Red, NRB - 7
- Brewdog Punk, IPA, SCT, 5.6% - 7
- Guinness, Stout, IRL, 5.0% - 7
- Estrella Galicia 0.0%, NRB 6
- Maeloc, Dry Cider, SPA, 4.5% - 6
- Maeloc, Strawberry Cider, SPA, 4.0% - 6

COFFEE & TEA

- Americano - 6
- Cappuccino - 6
- Espresso / Double Espresso - 6
- Caffe Mocha - 6
- Caffe Latte - 6
- Hot Chocolate - 6
- Selection of Jing Tea - 6

WHITE WINE

	175ml	250ml	Bottle
Le Bosq Blanc, Vin de France, France	9	11	28
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa	-	-	32
Valdubón Verdejo Rueda, Spain	-	-	34
Lumina Pinot Grigio delle Venezie Giulia, Ruffino, Italy	10	13	36
Errázuriz Sauvignon Blanc, Aconcagua Costa	11	16	43
Vidal Reserve Chardonnay, Hawkes Bay, New Zealand	12	17	44
Pinot Blanc Alsace Tradition Organic, Emile Beyer, France	-	-	40
Gavi di Gavi, Toledana, Domini Villa Lanata, Italy	13	18	48
Dr Loosen Erdener Treppchen Riesling Kabinett, Mosel, Germany	-	-	50
Albarino, La Marimorena, Spain	-	-	60
Sancerre Blanc, Domaine de Terres Blanches, France	-	-	70
Chablis 1er Cru Mont de Milieu, J. Moreau et Fils, France	-	-	90
The Prisoner Chardonnay, California, USA	-	-	98
Pouilly-Fumé, De Ladoucette Loire, France	-	-	105
Puligny-Montrachet 1er Cru Sous le Puits, Remoissenet Père & Fils, France	-	-	180
Meursault Charmes 1er Cru, Remoissenet Père & Fils, France	-	-	250

SPARKLING

	125ml	Bottle
Codorníu Zero Alcohol Free Sparkling Wine, Spain	8	35
Galanti Prosecco, Italy	11	42
Nyetimber Classic Cuvee, England	18	85
Deutz Brut Classic	-	95
Taittinger Brut	-	105
Taittinger Prestige Brut Rosé	-	110
Taittinger Prelude	-	140
Deutz Blanc de Blanc	-	145

DESSERT WINE

	125ml	Bottle
Nederburg Noble Late Harvest, West, SA, 2017	9	35
Château Rieussec, Grand Cru, Sauternes, FRA, 2012	-	71

SOFT DRINK

- Water - small - 5 / large - 7
- Pepsi / Diet Pepsi / Pepsi Max - 5
- Fever Tree Tonic water / Fever Tree Lemonade - 5
- Fentimans Slimline Tonic - 5
- Fentimans Soda - 5
- Fentimans Ginger Ale - 5
- Fentimans Ginger Beer - 5
- Fentimans Rose Lemonade - 5

Non- alcoholic beverage prices are inclusive of 12.5% vat.
Alcoholic beverage prices are inclusive of 20% vat.
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