



Nibbles

Bread £1.00 per person

Starters

Salmon and prawn ravioli, lobster bisque £12.95
(Gavi di Gavi, £6.90/175ml)

Cep & wild mushroom fregola, poached hen's egg, Gran Moravia foam £8.95
(Regaleali, Nero d'Avola £5.65/175ml)

Heirloom heritage tomato, labneh, aubergine, green olive tapenade £7.95
(Saint Marc unoaked Chardonnay 2015 reserve £5.70/175ml)

Smoked fallow of beef carpaccio, goats cheese, fig, truffle mayo, turnip £10.95
(D'Alamel Merlot £4.95/175ml)

Jumbo quail breast, confit leg, poached plum, raspberry vinegar jus £9.95
(Riberol Roble 2014 £6.80/175ml)

Smoked salmon, white crab meat, burnt orange, avocado, coriander £11.95
(Lapostole le Rose, £5.70/175ml)

BBQ mackerel, pickled beetroot, horseradish cream, watercress £8.95
(Bodegas Valdemar, White Rioja £5.70/175ml)

Mains

Boars Head farm lamb shoulder, cutlet, glazed beets, pommes anna, aubergine £23.95
(Herdade do Rocim, Alicante Bouschet, 2015 £37.50/750ml)

Fillet of hake, saffron potato, chorizo, mussel & curry broth £19.95
(Pecorino, Fattoria La Valentina, 2016 £29.95/750ml)

Chicken supreme, glazed root vegetables, pommes fondant £18.95
(Possessionni, Rosso del Veronese, 2014 £36.00/750ml)

Fillet of bream, crushed potatoes, glazed baby gem, cockle butter £19.95
(Sauvignon Blanc, Mt Holdsworth, 2016 £29.50/750ml)

Grilled halloumi, green sauce, peas, courgettes, Gran Moravia £16.95
(Joel Gott, Unoaked chardonnay 2015 £39.50/750ml)

28 day aged beef fillet, spinach, onion, pommes dauphinoise or chips £29.95
(Old Wine Garnacha, Marin, 2012 £32.95/750ml)

Sauces: Green peppercorn, Mushroom, Blue cheese & truffle £1.50

Sides - £4.00

House chips | Pommes Dauphinoise | Mixed greens | Cardamom glazed carrots |
House salad | Sweet potato fries (£4.45)

Please note there is a discretionary service charge of 10% that will be included on your bill. Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise