



# DINNER A LA CARTE

From 5pm Thursday to Saturday

## STARTERS

- Goats Cheese Parfait [GF]** £8  
Beetroot Crisp. Gel, Beetroot Wedges
- Pulled Chicken Terrine [GF-DF\*]** £10  
King Oyster Puree, Pickled Mushroom, Cep Cracker, Spring Onion
- Curried Leeks [Ve-GF]** £7  
Grilled Baby Leek, Mandarin Gel, Truffle Crisp
- Seed Cured Salmon [GF-DF]** £9  
Seaweed Emulsion, Bok Choy, Nori Crisp
- Torched Mackerel [GF-DF]** £10  
Fennel, Dill Cream, Grapefruit

## MAINS

- Braised Celeriac [Ve-S-GF]** £18  
New Potato, Pickled Fennel, Black Garlic, Pear
- Slow Roasted Chicken Breast [GF-DF\*]** £20  
Roasted King Oyster Mushroom, Creamed Potato, Jus
- Pressed Squash [Ve-S-GF]** £19  
Kale, Yeast Crumb, Sesame Emulsion
- Pan Roast Hake [GF]** £24  
Potato Fondant, Cauliflower Velouté, Roasted Cauliflower
- Slow Roasted Pork Belly [DF\*-GF]** £22  
Confit Cabbage, Pickled Apple, Glazed Carrots
- Market Fish [GF-DF\*-C]** POA  
Pommes Anna, White Wine Velouté, Creamed Leeks, Brown Shrimp

V- Vegetarian | VE- Vegan | VE\*- Vegan Adaptable | N- Contains Nuts | C- Crustacian  
GF- Gluten Free | CF\*- Gluten Free Adaptable | S- Sesame | DF- Dairy Free | DF\*- Dairy Free Adaptable



Our meat is sourced from local producers and our special cuts are sourced from Aubrey Allen

All dishes are cooked over an open-fire on our Charcoal Grill

## CLASSIC CUTS

All Come With Choice of Two sides

<b>Grilled Pork Chop</b>	<b>£22</b>
Black Garlic, Apple Glaze	
<b>10oz Sirloin</b>	<b>£32</b>
<b>Fillet on the Bone</b>	<b>£32</b>
<b>Boston Chop</b>	<b>£34</b>

## SPECIALTY CUTS

<b>19oz Cote de Bouef</b>	<b>£80</b>
For 2	
<b>32oz Tomahawk</b>	<b>£120</b>
For 2	

Please ask your waiter for any additional special cuts that may be available on the day

### SAUCES: all £3

Bearnaise  
Red Wine Jus  
Peppercorn Sauce  
Blue Cheese Mousse  
Wholegrain Mustard Sauce  
Garlic Butter  
Apple Sauce

### SIDES:

<b>Thick Cut Chips</b>	<b>£6</b>	
<b>Skin on Fries</b>	<b>£4</b>	
Add Truffle and Parmesan		<b>+£2</b>
<b>Glazed Carrots</b>	<b>£4</b>	
With Maple		
<b>Grilled Broccoli</b>	<b>£4</b>	
With Sesame		
<b>New Potatoes</b>		<b>£4</b>
With Garlic Butter Dressing		
<b>Babyleaf salad</b>		<b>£4</b>

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## DESSERT

<b>Hencote Brut Bavarois [GF]</b> Rhubarb Gel, Rhubarb Sorbet, Crumble	<b>£8</b>
<b>58% Dark Chocolate Cremeux</b> Orange Sorbet, Orange Gel	<b>£9</b>
<b>Egg Custard Tart</b> Raspberry Sorbet, Raspberry Gel	<b>£8</b>
<b>Strawberry Bake [N]</b> Frangipane Tart, Shortcrust, Strawberry Gel, Sorbet	<b>£10</b>
<b>Coffee Pannacotta [GF]</b> Chantilly Cream, Coffee Gel	<b>£8</b>

## DESSERT WINE, PORT & SHERRY

<b>Dessert Wine</b> Kracher, Auslese Cuvee, Burgenland, 2018	<b>Bottle 375ml</b> <b>£31</b>
<b>Port</b> Graham's White	<b>75ml £5</b>
Quinta Da Gaviosa 10 Year Old Tawny	<b>75ml £8.50</b>
Quinta Da Gaviosa LBV	<b>75ml £7.50</b>
<b>Sherry</b> Don Jose Olorosso	<b>75ml £6.5</b>
<b>Fortified</b> Stonebird Gonzo	<b>75ml £9</b>

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