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## STARTERS

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'La Latteria' burrata, smoked tomato chimichurri, toasted pine nuts	9.5
Masala prawn cocktail, mint coriander chutney	10.5
Pan fried scallops, onion puree, truffle dressing	12.5
Heritage beetroot salad, goats curd, pecans, gastrique dressing	9.5
Wild mushroom risotto	8.5 / 17
Classic steak tartare, grilled sourdough	9.5 / 19
Foie gras terrine, quince puree, brioche toast	13.5

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## ROASTS

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All served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Roast rib eye	24
Roast poussin	22
Roast Pithivier of root vegetables	18

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## MAINS

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Braised short rib, bone marrow sauce, baby vegetables	24
Spiced miso glazed duck breast, caramelised aubergine	20
Halibut, butter bean ragout, lemon, chilli fennel salsa	29
Lobster linguine	26
Grilled poussin, lemon butter, pomme puree	18
Cote de Boeuf for two, hand cut fries, bone marrow gratin	79

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## SIDES

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House bread	4	Charred broccoli, chilli	6
Pomme puree	4	Green salad	4
Green beans, shallots	6	Tomato salad	5
Fries	4		

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## DESSERTS

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Earl Grey creme brulee, cardamom shortbread	5
Banana sticky toffee pudding, vanilla ice cream	5
Wild berries, vanilla creme anglais	6.5
Chocolate moelleux, cream fraiche sorbet	6.5
Selection of ice cream and sorbets	2
Cheese from Neals Yard	12

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.