

MIDWEEK TREAT - 2 COURSES FOR £25

All day, every Wednesday & Thursday



** £2 / **£5 - supplement on 2 for £25 offer*

SMALL PLATES

Satay Roasted Butternut Squash Soup (v)	10
Peanut & coriander crumb, hot honey & peanut waffle fingers	
Korean Spicy Tuna Sashimi, Crispy Rice (3) (gf av) *	12.5
Sriracha japanese mayo, togorashi seasoning, crispy shallots	
vegan alternative available	12.5
Pulled Lamb Corn Tostada (gf) *	
Charred corn salsa, candied jalapenos, cojita cheese, fresh lime	12.5
Buttermilk Fried Chicken / Buttermilk Fried Brie (v)	
Chilli glaze & hazelnuts	
“This” chicken wings vegan alternative available (ve)	12
Hot Smoked Salmon & Cream Cheese Schmear (gf av)	
Pickles, capers, lemon & dill, bagel bites, everything seasoning	

MAIN PLATES

Hake, Mussel, Prawn, Creamed Autumn Chowder *	28
Creamed leek, english peas, samphire, ratte potatoes, raclette garlic bread	
Classic Chicken Chasseur - French Inspired, Classic	
Braised thigh & supreme, rich tomato sauce, english mushrooms, confit garlic rattas (ve aubergine available - £20)	28
18 hr Braised Feather Blade of Beef “Bourguignon” (gf) **	30
Braised carrots, roasted baby onions, chestnut mushrooms, garlic buttered peas, potato terrine	
Crispy Lamb Rib (3) Massaman Curry (gf) **	28
Corn, pea, potato, coriander & peanut crumb, fresh lime, coconut & crispy onion rice (vegan aubergine version available - £20)	
Lobster & Crab Spaghetti	
House made pasta, lobster bisque sauce, roasted king prawns, Scottish mussels & aged parmesan	27.5

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SERIOUSLY SPECIAL

16oz Salt Aged T-Bone Steak on the Bone (gf)	42.5
Confit garlic roasted vine tomatoes, house seasoned chips, peppercorn sauce, garlic butter	
Dakkochi BBQ ½ Boneless Crispy Duck	
Pickled asian salad, sesame seaweed, bao doughnuts, pak choi, salt & pepper potatoes	40

SIDES & BAR SNACKS

Plain Fries (ve, gf)	4
Truffle and Parmesan fries (v, gf)	5
Tenderstem Broccoli	6
English rapeseed oil , hazelnuts (ve, gf)	
Nocellara Olives (ve,gf)	6
Cured Chorizo Bites (gf, df)	8
Toasted Bread Basket	10
Flavoured butter, chives (v)	
Chef’s Snack	12
Toasted sourdough, flavoured butter, olives, cured meat, house pickles	

DESSERTS

English Cheese & Crackers (v)	8.5
Tunworth cheese, peters yard sourdough crackers, house chutney, fresh fig, truffle honey	
	8.5
Clotted Cream & Biscoff Rice Pudding Brulee (v)	
Biscoff sauce, ice cream & biscuits	
	8.5
Black Forest Gateau (v)	
Boozy cherries, chocolate sponge & mousse, chocolate crumb	
	8.5
Masala Poached “Pauls” Pear (vg, gf)	
Candied pecans, orange & cinnamon yoghurt, house granola - Grown by Paul!	

POST DINNER DRINKS	75ml
MAD Natural Sweet, South Africa	12
Cockburns, Fine Ruby Port	9

A discretionary 10% service charge has been added to your bill. This helps support our amazing team, who work hard to make sure your experience with us is enjoyable and relaxed. Thank you for dining with us — we really appreciate your support and look forward to welcoming you back soon.