

MIDWEEK TREAT - 2 COURSES FOR £25

All day, every Wednesday & Thursday

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

SMALL PLATES

Roasted Cream of Celeriac Soup	12
Toasted house sourdough, Hazelnuts, micro watercress	
Best of British Seafood (gf) *	14
Cured trout, cornish crab, smoked mackerel pate, horseradish & beetroot	
Sweet Corn Hush Puppies (v av)	12
Chicken salt seasoning, jalapeno jam, chive ranch	
Buttermilk Fried Chicken / Buttermilk Fried Brie (v)	12.5
Chilli glaze & hazelnuts	
<i>"This" chicken wings vegan alternative available (ve)</i>	
Napoli Salami "Chorizo Caesar" (v)	12
Caesar dressing, crispy capers, bitterleaf salad	
Satay Crispy Courgette (ve)	10
Peanut dip, satay seasoning, coriander, burnt lime	

MAIN PLATES

Roquefort, Spinach & Lemon Gnocchi (v)	22
Fresh gnocchi, Roquefort cream sauce, charred lemon, crispy shallots	
Slow Roasted Confit Duck Leg (gf) *	25
Roasted hispi cabbage, petit pois à la française, bacon, chicken reduction sauce	
18 Hour Braised Beef Cheek (gf) **	30
Proper mash, beef reduction sauce, garlic-buttered peas & creamed leeks, parsnip crisps	
Baked Cornish Plaice, Lemon & Caper Butter (gf)	25
Swiss chard & butter bean stew, fennel salad, roasted tomatoes, mussels	
Roasted Cauliflower Satay Curry (ve, gf)	20
Butternut squash, corn ribs, spinach, peanut & coriander crumb, coconut rice	
Lobster & Crab Spaghetti	27.5
House-made pasta, lobster bisque sauce, roasted king prawns, Scottish mussels & aged Parmesan	

 CHECK OUT OUR SPECIALS ON 
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SERIOUSLY SPECIAL

14oz Dexter T-Bone Steak on the Bone (gf)	35
Confit garlic roasted vine tomatoes, house-seasoned chips, peppercorn sauce, garlic butter	
“40 Clove” Garlic Roasted Spatchcock ½ British Chicken	30
Rosemary chicken sauce, spinach & peas, Tenderstem, chicken salt fries	

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

Pistachio Tiramisu (v)	8.5
Pistachio cream, chocolate coffee sponge, pistachio's	
Biscoff & Banana Cheesecake (v)	8.5
Pecans, salted caramel, banana chips, Biscoff ice cream	
Jar of Pumpkin "Pie" (v)	8.5
Whipped custard, feuilletine, honeycomb	
Rum-Compressed Pineapple (ve, gf)	8.5
Autumn berries, orange coconut yoghurt, chocolate crumb	

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.