

MIDWEEK TREAT - 2 COURSES FOR £25

All day, every Wednesday & Thursday

** £2 / **£5 / ***£10 - supplement on 2 for £25 offer*

SMALL PLATES

Cauliflower Cheese Soup (v, gf av)	10
Butter brioche croutons, crispy sage, hazelnuts, crispy cheddar	
Smoked Salmon Soft Scotch Egg	14
Lemon herb mayo, pickled mustard cucumber	
Fillet of Beef Tartare - Served Classically (gf)	16
Brunoise of shallot, capers, gherkin, crispy parsnips, raw egg yolk	
Buttermilk Fried Chicken / Buttermilk Fried Brie (v)	12.5
Chilli glaze & hazelnuts	
<i>"This" chicken wings vegan alternative available (ve)</i>	
Cheesy Garlic Bread (v)	8
Confit garlic butter, mozzarella cheese, arrabbiata sauce	
Satay Baby Calamari (df)	12
Peanut dip, satay seasoning, coriander, burnt lime (vegan broccoli version av)	

MAIN PLATES

Korean Soy & Honey Chicken Thighs	22
Togarashi pak choi, soy & satay noodles, pickled seaweed salad, broccoli, peanut crumb (vegan courgette version available £20)	
Slow Roasted Confit Duck Leg (gf) *	25
Roasted hispi cabbage, petit pois à la française, bacon, chicken reduction sauce	
Celeriac & Broccoli Spaghetti Alfredo (v)	20
Roasted celeriac cream sauce, broccoli & english peas, crispy onions & lemon	
Stuffed Plaice Fillets (gf) *	25
Stuffed with smoked salmon & prawn mousse. warm tartare white wine sauce, samphire, crushed fingerling potatoes	
South Indian Braised Lamb Shank (gf) ***	40
Chickpea curry, tikka sauce, fried ginger & curry leaves, coconut rice (Vegetarian tandoori pumpkin version available £20)	
Lobster & Crab Spaghetti	27.5
House-made pasta, lobster bisque sauce, roasted king prawns, Scottish mussels & aged Parmesan (Add whole lobster £40)	

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SERIOUSLY SPECIAL

14oz Dexter T-Bone Steak on the Bone (gf) Confit garlic roasted vine tomatoes, house-seasoned chips, peppercorn sauce, garlic butter	35
Whole Lobster & Seafood Platter **Limited Availability** Whole poached lobster, baked garlic king prawns (5), white wine mussels, tenderstem broccoli, truffle & parmasen fries	75

SIDES & BAR SNACKS

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

DESSERTS

Chocolate brownie, rice pudding brulee (v)	9
Fudge brownie, clotted cream rice pudding, chocolate sea salt ice cream	
Sticky Toffee Pudding (v)	8.5
Sticky toffee sauce, hazelnut & ginger crumb, vanilla clotted cream	
Crispy Apple Gyozas (v, ve av)	8.5
Cinnamon dusting, biscoff ice cream, biscoff sauce	
White Chocolate Soft Cheesecake (v)	8.5
Stewed blueberries, vanilla biscuits, shavings	

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.

LUNCH MENU

Every Thursday, Friday & Saturday 12 - 3pm

Our main menu is also available

SMALL PLATES

LUNCH TIME OFFER + SIDE £12

Cauliflower Cheese Soup (v, gf av) Butter brioche croutons, crispy sage, hazelnuts, crispy cheddar	10
Smoked Salmon Soft Scotch Egg Lemon herb mayo, pickled mustard cucumber	14
Buttermilk Fried Chicken / Buttermilk Fried Brie (v) Chilli glaze & hazelnuts <i>"This" chicken wings vegan alternative available (ve)</i>	12.5
Satay Baby Calamari (df) Peanut dip, satay seasoning, coriander, burnt lime (vegan broccoli version av)	12

LUNCH PLATES + SIDE £15

Buttermilk Chicken Sandwich Toasted house bread, legendary buttermilk chicken, chilli glaze & truffle mayo <i>"This" Chicken Wings vegan alternative available (ve)</i>	14
Fish Finger Sandwich Market fish, IPA beer batter, marrowfat mushy peas, lettuce, tartare sauce	14
Spaghetti Bolognese House-made pasta, slow-cooked Bolognese, aged parmesan	20
Celeriac & Broccoli Spaghetti Alfredo (v) Roasted celeriac cream sauce, broccoli & english peas, crispy onions & lemon	20