

MIDWEEK TREAT - 2 COURSES FOR £30

All day, every Wednesday & Thursday



** £2 / **£5/**£10 - supplement on 2 for £30 offer*

SMALL PLATES

Maple Roasted Parsnip Soup (v, ve av, gf av)	10
Pumpnickel crumb, carrot crisps, chive cream	
Tin of Smoked Mackerel Pate * (gf av)	14
Beetroot caviar, creamed horseradish, crispy onions, blini's	
Hamhock & British Ale Rarebit Croquettes	12.5
Chive aioli, house piccalilli, crispy sage	
Buttermilk Fried Chicken / Buttermilk Fried Brie (v)	14.5
Chilli glaze & hazelnuts	
"This" chicken wings vegan alternative available (ve)	
Cheesy Garlic Festive Bread (v)	9
Confit garlic butter, mozzarella & brie cheese, cranberry chutney, arrabbiata & basil sauce	
Caesar Dressed Fillet of Beef Tartar (gf) **	16
Served classically with a mustard dressing, raw yolk, aged Parmasen & crispy capers	

MAIN PLATES

18 Braised Beef Feather Blade "Bourguignon" (gf) **	30
Pomme anna, chestnut mushrooms, roasted carrots & baby onions, chestnut & crispy onion crumb, beef sauce	
Roasted Corn Fed Chicken Supreme	26
Rosemary & thyme butter, bacon & stuffing croquette, roscoff onion puree, confit garlic beans & sprouts, bread sauce & gravy	23
Wild Mushroom, Spinach & Chestnut Gnocchi (ve)	28
Toasted chestnut crumb, english cultured mushrooms, crispy sprout leaves	
Baked Cornish Sole, Lemon & Parsley Butter (gf) *	
Lobster sauce, scallop, white bean & potato cassoulet, braised fennel	
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)	

 CHECK OUT OUR SPECIALS ON 
THE NEXT PAGE

SERIOUSLY SPECIAL

16oz Dexter T-Bone Steak on the Bone (gf)	45
Confit garlic roasted vine tomatoes, house-seasoned chips, peppercorn sauce, garlic butter	
Whole Lobster & Seafood Platter **Limited Availability**	75
Whole poached lobster, baked garlic king prawns (5), white wine mussels, tenderstem broccoli, truffle & parmasen 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

Mince Pie & Clotted Cream Rice Pudding Brulee (v) *	9.5
Vanilla bean ice cream, shortbread crumb	
Classic Christmas Pudding (v)	9
Brandy custard, honeycomb ice cream, toffee fudge sauce	
Chocolate Pot de Creme (v)	9
Chocolate soil, boozy morello cherries, chocolate shavings	
Spiced Masala Poached Pear (ve)	9
Orange & cinnamon yoghurt, house granola, marinated figs	

POST DINNER DRINKS 75ml

MAD Natural Sweet, South Africa	12
Cockburns, Fine Ruby Port	9
Croft Vintage Port 2016 (50ml)	18

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.