

## SMALL PLATES

<b>MISO ROASTED SPRING CABBAGE</b> chilli crunch, crispy shallots, lime, chive (vg, gf)	9	<b>SLOW ROASTED HOG CROQUETTES</b> apple gel, mustard dressing, pickled apple, sage	12.5
<b>LAMB KOFTA SLIDERS (2) *</b> smoked chilli jam, cucumber yoghurt, coriander roquette, house pink pickled onions	14	<b>LOWE'S FAMOUS BUTTERMILK FRIED – ON SINCE DAY 1</b> choice of chicken / brie / THIS™ wings (ve) with chilli glaze, hazelnuts	14
<b>BRIOCHE PRAWN TOAST</b> gochujang, coriander aioli, spring onion, sesame, bonito flakes	12.5	<i>for the midweek 2 for £30 offer, supplements apply to selected dishes as marked * £2 **£5</i>	

## MAIN PLATES

<b>ROASTED SPRING CHICKEN SUPREME</b> creamed spring greens, giant couscous, hasselback potatoes, lemon olive oil & garlic pesto, crispy prosciutto (gf)	22	<b>LOWE'S FISH PIE - KING PRAWNS, SCALLOPS, SEA TROUT, SMOKED HADDOCK *</b> duchess potatoes, lemon & parsley crumb, garlic buttered spring greens (add whole lobster tail + £20)	28
<b>CONFIT DUCK MASSAMAN</b> pak choi, sugar snaps, fingerling potatoes, coriander, peanut crumb, coconut rice (gf) satay cauliflower version available (gf) £20	28	<b>BROWN BUTTER &amp; CARAMELISED ONION ORZO</b> goats cheese, crispy shallots, sage (v)	22
<b>SPICED PULLED LAMB, CRISPY LAMB RIB, 12HR BLACK DAHL **</b> onion bhajis, curry ketchup, ginger & curry leaf (gf) vegan roasted parsnip version available (gf) £20	27	<b>LOBSTER &amp; CRAB SPAGHETTI</b> house-made pasta, lobster bisque sauce, roasted king prawns, Scottish mussels & aged parmesan (add lobster tail +£20)	27.5

## SERIOUSLY SPECIAL ✨

<b>8oz DUNWOOD RIBEYE STEAK</b> chicken salt fries, roasted bone marrow, confit garlic butter, peppercorn sauce	42.5	<b>BRAISED WHOLE BEEF SHORT RIB</b> parmesan polenta, orange buttered carrots, spring greens, beef sauce(gf)	35
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## SIDES & BAR SNACKS

<b>PLAIN FRIES (VE, GF)</b>	5	<b>CURED CHORIZO BITES (GF, DF)</b>	6
<b>TRUFFLE PARMESAN FRIES (V, GF)</b>	6	<b>TOASTED BREAD BASKET (V)</b> flavoured butter, chives	8.5
<b>TENDERSTEM BROCCOLI (VE, GF)</b> English rapeseed oil, hazelnuts	6	<b>CHEF'S SNACK</b> toasted sourdough, flavoured butter, olives, cured meat, house pickles	12
<b>BELAZU OLIVES (VE, GF)</b>	6		

## DESSERTS

**WHITE CHOCOLATE & PISTACHIO MOUSSE** 8.5

hobnob crumb, shaved white chocolate (v)

**MANGO MOUSSE** 8.5

toasted coconut, fresh mango, passionfruit (ve)

**FERRERO ROCHE CHEESECAKE \*** 9

hazelnut sauce, fudge pieces (v)

**TONKA BEAN RICE PUDDING** 8.5

English rhubarb compote, chantilly, rice crispies (v, gf)

## POST DINNER DRINKS

**DULCE ICE WINE, SPANISH (75ML)** 12

Golden, sweet tropical fruit with fresh finish

**COCKBURNS FINE RUBY PORT (75ML)** 9

Bright cherry and raspberry, smooth and easy

**CROFT VINTAGE PORT 2016 (50ML)** 18

Rich, indulgent berry port, warming and elegant



*A discretionary 10% service charge has been added to your bill to support our wonderful team and the care they put into making your visit relaxed and enjoyable. Thank you for dining with us – we truly appreciate your support and hope to welcome you back soon.*