

SMALL PLATES

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| BUTTERBEAN, FETA & HERB DIP vegetable crisps, house tortillas (v, gf) | 12 | BBQ PULLED BEEF BRISKET & CHEDDAR CROQUETTES* miso bacon salt, candied jalapeños, smoky wood sauce (gf) | 14 |
| SMOKED SALMON ROULADE* pumpnickel, cream cheese, house dill pickles, yuzu dressing | 14 | LOWE'S FAMOUS BUTTERMILK FRIED – ON SINCE DAY 1 choice of chicken / brie / THIS™ wings (ve) with chilli glaze, hazelnuts | 14 |
| CURRY SALTED CORN RIB "ELOTE'S" tandoori ketchup, mint yoghurt & coriander (ve, gf) | 12 | | |

*for the midweek 2 for £30 offer, supplements apply to selected dishes as marked
* £2 **£5 ***£10*

MAIN PLATES

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| BLACK MISO COD* satay sauce, Asian greens, crispy ginger, curry leaf braised rice, cashew & sultanas (gf) (vegan tofu version available) £20 | 28 | CURRIED BUTTER CHICKEN KIEV tikka masala sauce, Keralan salad, onion bhajis paneer version available (v) | 24 |
| FRENCH ONION & SLOW BEEF ORZO shallot crumb, chive - choice of blue cheese or aged parmesan | 25 | CAULIFLOWER CHEESE ORZOTTO chive, parmesan wild garlic, pesto, sage & hazelnuts (v) | 22 |
| RACK OF BRITISH LAMB (3)*** french pea, bacon & butter bean cassoulet, wild garlic pesto, crispy jersey royals | 40 | LOBSTER & CRAB SPAGHETTI house-made pasta, lobster bisque sauce, roasted king prawns, Scottish mussels & aged parmesan | 27.5 |

SERIOUSLY SPECIAL ✨

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| 8oz DUNWOOD RIBEYE STEAK chicken salt fries, roasted bone marrow, confit garlic butter, peppercorn sauce | 42.5 | ½kg GARLIC BUTTER PRAWNS truffle parmesan fries & pesto tenderstem broccoli | 35 |
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SIDES & BAR SNACKS

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| PLAIN FRIES (VE, GF) | 5 | CURED CHORIZO BITES (GF, DF) | 6 |
| TRUFFLE PARMESAN FRIES (V, GF) | 6 | TIN OF CONFIT GARLIC & HERB BUTTER CANDLE (V) house toasted bread | 10 |
| TENDERSTEM BROCCOLI (VE, GF) English rapeseed oil, hazelnuts | 6 | CHEF'S SNACK toasted sourdough, flavoured butter, olives, cured meat, house pickles | 12 |
| BELAZU OLIVES (VE, GF) | 6 | | |

DESSERTS

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| LIMONCELLO & CLEMENTINE POSSET mango bubba, toasted coconut | 9.5 | STICKY TOFFEE PUDDING honeycomb ice cream, toffee sauce, ginger biscuits | 9.5 |
| MILK CHOCOLATE CREMEUX toasted hazelnuts, olive oil, sea salt | 9.5 | WENSLEYDALE & APRICOT CHEESE sourdough crackers, quince | 9.5 |
| RUM COMPRESSED PINEAPPLE british berries, lime yogurt (ve) | 9.5 | | |

POST DINNER DRINKS

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| CHATEAU FILHOT SAUTERNES 2015 (75ML) Golden, sweet honey, apricot and citrus fruit, spice with fresh finish | 16 |
| RECIOTO DELLA VALPOLICELLA (75ML) Rich, sweet ruby red, velvety, cherry, blackberry, cocoa and spices | 16 |
| COCKBURNS FINE RUBY PORT (75ML) Bright cherry and raspberry, smooth and easy | 9 |
| CROFT VINTAGE PORT 2016 (50ML) Rich, indulgent berry port, warming and elegant | 18 |



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.