

SMALL PLATES

HOT SMOKED SALMON *
dill cream cheese, caper & gherkin, parsley
salad, bagel bites

12.5

WHIPPED GOATS CHEESE
isle of white tomatoes, focaccia crisp,
summer basil dressing

12

CORONATION PORK BELLY *
achar emulsion, spiced crumble, apricot
jam, lime pickle, coriander

14

OLIVE OIL HOUMOUS
summer vegetable crudities, toasted flat
bread (ve)

11

PULLED LAMB TOSTADA
roasted corn salsa, feta cheese, candied
jalapeños (gf)
dairy free available

12

**LOWE'S FAMOUS BUTTERMILK
FRIED – ON SINCE DAY 1**
choice of chicken / brie / THIS™ wings (ve)
with chilli glaze, hazelnuts

14

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

MAIN PLATES

MASSAMAN CURRY *
choose from - slow cooked beef rib, satay
chicken thigh, curried cauliflower (ve)
fruit and nut rice, crispy ginger (gf, df)
cauliflower version £22

28

**SLOW COOKED ITALIAN SHOULDER
OF LAMB ****
pecorino risotto, crushed peas, sage, minted
lamb reduction (gf)

30

BAKED COD LOIN **
warm tartar sauce, lemon & parsley butter,
scraps, minted crushed peas, potato
dauphinoise

30

MISO ROASTED CABBAGE
enoki mushrooms, roasted onion sauce,
chilli crunch (v, ve av)

22

STEAK & CHIPS**
8oz flat iron steak, koffman fries,
peppercorn sauce & garlic butter
served pink or well done (gf)

28

LOBSTER & CRAB SPAGHETTI
house-made pasta, lobster bisque sauce,
roasted king prawns, Scottish mussels &
aged parmesan

27.5

SERIOUSLY SPECIAL ✨

26oz COTE DE BOEUF (BEST FOR 2) 80
garlic butter, garlic fries, roasted
tomatoes, peppercorn sauce
*rib of beef cooked medium rare upwards,
can't be served rare (please allow 30 mins
wait) (gf)

HALF BAKED NATIVE LOBSTER 45
garlic butter, fries, butter lettuce salad (gf)
limited availability

SIDES & BAR SNACKS

PLAIN FRIES (VE, GF)

5

TRUFFLE PARMESAN FRIES (V, GF)

6

TENDERSTEM BROCCOLI (VE, GF)
English rapeseed oil, hazelnuts

6

BELAZU OLIVES (VE, GF)

6

CURED CHORIZO BITES (GF, DF)

6

HOUSE BREAD BASKET (V)
flavoured butter

8

CHEF'S SNACK
toasted sourdough, flavoured butter,
olives, cured meat, house pickles

12

DESSERTS

ENGLISH RHUBARB CREME BRÛLÉE

English rhubarb & vanilla (v, gf)

9.5

FRESH BERRY NAPOLEON

(a distant cousin of the French mille
feuille) (v)

9.5

BANANA BREAD

hazelnut praline, banoffee sauce, honey
comb ice cream, bruleed banana (v)

9.5

PINA COLADA MOUSSE

toasted coconut, malibu compressed
pineapple (ve, gf)

9.5

CHEESE AND CRACKERS

Tunworth, Lancashire bomb cheddar,
frozen grapes, summer chutney, Peter's
yards crackers (v)

9.5

POST DINNER DRINKS

CHATEAU FILHOT SAUTERNES 2015 (75ML)

16

Golden, sweet honey, apricot and citrus fruit, spice
with fresh finish

RECIOTO DELLA VALPOLICELLA (75ML)

16

Rich, sweet ruby red, velvety, cherry, blackberry,
cocoa and spices

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.