

SET MENU

2 courses £26.00 | 3 courses £30.00

APÉRITIFS

3 Jersey Oysters
& Domaine de la Foliette
Muscadet Sèvre-et-Maine Sur Lie 2023
£19.50 125ml

Cristallina
The Lakes Vodka, Lime, Cranberry, Passion fruit,
Peach, Mint, Fever Tree Grape & Apricot Soda
£12.00

WINE BY THE GLASS

Chablis - Domaine de la Genillotte
Burgundy, France 2021
£15.00 125ml

Barolo - Giacomo Fenocchio
Piedmont, Italy 2021
£20.00 125ml

STARTERS

Caramelised Jerusalem
Artichoke Soup
truffled parmesan goujèrè

Chalkstream trout tartare
avocado, spring onion, chilli and
garlic dressing, sesame cracker

Roscoff Onion Tarte Tatin (v)
ripped burrata and
sautéed wild mushrooms

MAINS

Wild mushroom risotto (v)
Parmigiano Reggiano

Fillet Of Cornish Pollock
butternut squash and miso purée, toasted seeds,
brown butter ponzu dressing

Scott's Fish Pie
halibut, smoked haddock and prawn

Chargrilled Black Angus Sirloin Steak
roasted garlic and herb butter, crispy potatoes
(Supplement £18.00)

SIDES

Potatoes (vg/v)
chipped, mashed
or heritage
£6.75

Kimchi Fried
Brussels Sprouts
edamame and sesame seeds
£7.75

Spinach
steamed, buttered
or olive oil and garlic
£7.00

Gem Heart Salad (v)
Champagne and
herb vinagrasitte
£6.50

DESSERTS

Steamed Sponge Pudding
golden syrup

Chocolate and Hazelnut Delice

Yorkshire Rhubarb Coupe
vanilla shortbread

Selection of three cheeses (to share)
£15.75



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT. Vaping is not permitted. *Offer available only with set menu offering. Does not apply with A La Carte options.

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