



STARTERS

Langoustine – Brown Crab – Risotto - Bisque - £12

Liver Parfait – Baked Brioche – Apple - £11

Tortellini – Braised Ham – Chilli – Soy – Vinegar - £12

Caramelised Onion – Crisp Pastry – Pickle - £9

MAINS

Angus Beef Fillet – Cep Cream – Port – Shallot – Poivre - £26

Salmon – Squid Ink Linguini – Fennel – Saffron - £24

Baked Polenta – Aubergine – Spiced Ragout – Egg - £19

Poussin – Truffle – Chanterelle – Rosemary – Garlic - £24

DESSERTS

Croissant Baked Custard – Marmalade Ice cream - £8

Choux – Lemon – Sherbet – Meringue - £8

Ice Cream – Sorbet – Crisp Tullie - £6

Local & Continental Cheeses – Oatcakes – Chutney – Celery – Grapes - £12

WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE

**Service charge is not applied to your final bill. Any gratuity is at the discretion of our guest.
Allergy information on all food dishes and any beverages/wine by the glass is available on request**