



Please note that each order requesting a change to the ingredients of any dish, as described in our menu will incur an additional charge of £2.50.

Bread basket & butter 3.00

STARTERS

Sweetcorn gazpacho
with asparagus & truffle popcorn (v) (vg) (ngci) 11.50

Heirloom beetroot salad with apple & celery,
lovage sorbet & balsamic dressing (v) (vg) (ngci) 12.00

Grilled octopus salad
with hummus, runner beans, olive & chilli dressing (ngci) 15.00

Native lobster à la Niçoise (ngci) 19.00

Goat's cheese soufflé & tomato coulis (15 mins) 17.00

SIDE DISHES 5.00

Tender stem broccoli (v) (vg) (ngci)	
Sautéed spinach (v) (ngci)	Fries (v) (vg) (ngci)
Buttered carrots (v) (ngci)	Dauphinoise potatoes (ngci)

SUNDAY ROAST

Beef striploin & horseradish 32.50

West End Farm pork rack & apple sauce 29.50

Merrifield chicken & bread sauce 26.50

*All served with Yorkshire pudding, roasted potatoes,
cauliflower cheese gratin, spinach, buttered carrots & gravy*

MAIN COURSES

Sautéed potato gnocchi with peas,
courgette, baby artichokes & mushroom coulis (v) (vg) (ngci) 24.00

Whole lemon sole roasted on the bone
with fries, sauce vierge 32.00

Pan fried sea bass, ratatouille, panisses & basil sauce (ngci) 29.50

CHEESE & DESSERTS

Selection of 4 French & British artisan cheeses
with chutney & biscuits 17.00

Lemon tart & raspberry sorbet (v) 12.50

Dark chocolate mousse,
cherries, granola & cherry sorbet (v) (vg) (ngci) 13.00

Mille-feuille with white chocolate ganache
& strawberry sorbet (v) 12.50

Choux bun with Chantilly cream,
vanilla ice cream & chocolate sauce (v) 12.00

Two scoops of dairy ice cream (v) (ngci) OR fruit sorbet (v) (vg) (ngci)
6.75

Coffee or tea & dark chocolate almond rocher 5.00 (v) (ngci)

*(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients.
Full allergen information is available upon request. Please ask a member of our Management team.
ALL PRICES ARE INCLUSIVE OF SERVICE & VAT AT THE CURRENT RATE*