



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 4.00

### STARTERS

Sweetcorn gazpacho  
with asparagus & truffle popcorn (v) (vg) (ngci) 12.00

Heirloom beetroot salad with apple & celery,  
lovage sorbet & balsamic dressing (v) (vg) (ngci) 12.50

Grilled octopus salad  
with hummus, runner beans, olive & chilli dressing (ngci) 16.00

Native lobster à la Niçoise (ngci) 19.00

Goat's cheese soufflé & tomato coulis (15 mins) 17.50

### 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 33.00

West End Farm pork rack & apple sauce 30.00

Merrifield chicken & bread sauce 27.00

*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) 24.50

Whole lemon sole roasted on the bone  
with fries, sauce vierge 33.00

Pan fried sea bass, ratatouille, panisses & basil sauce (ngci) 30.00

### CHEESE & DESSERTS

Selection of 4 French & British artisan cheeses  
with chutney & biscuits 17.50

Lemon tart & raspberry sorbet (v) 13.00

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

Mille-feuille with white chocolate ganache  
& strawberry sorbet (v) 13.50

Choux bun with Chantilly cream,  
vanilla ice cream & chocolate sauce (v) 12.50

Two scoops of dairy ice cream (v) (ngci) OR fruit sorbet (v) (vg) (ngci)  
8.00

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**