

BISTRO MENU

Available 7.1. – 1.2.2020 Tue – Sat 17.30 – 22.00, Sat 12.00 – 14.30

Homemade Bread, Flavoured Butter and Olive oil £3

Marinated Sicilian Nocellara Green Olives £3

Starters

Celeriac, Blue Cheese Mousse, Apple, Honey, Hazelnuts £7

Cod Dumplings, Cockle, Cider and Herb Broth £7

Tea Marinated Salmon, Pickled Turnips and Carrot, Marmalade £8

Beef Short Rib Croquettes, Chilli Jam Aioli £7

Mains

Barley and Malt Orzotto, Artichokes, Shitake, Kale Pesto £13

Roasted Gurnard, Squid, Saffron Potato, Broccoli £15

Wild Bass, Turnips, Leeks, Mussels and Ginger £17

Confit Pork Shoulder, Fillet, Carrot, Swede, Sesame £15

Pan Fried Pheasant Breast, Breaded Leg, Parsnip, Savoy £16

Sides

Hand Cut Chips £3 Kale with Chilli and Almond £3

Jerusalem Artichoke, Truffle and Cheddar Gratin £3

Desserts

Blood Orange and Cardamom Crème Brûlée, White Chocolate Ice Cream £6

Smoked Chocolate Marquise, Sesame Biscuit £6

Baked Pear, Crème Fraîche, Walnut and Port £6

British Cheeses, Seasonal Chutney, Grapes, Crackers £8

Vegan options available on request in advance.

Please advise us of any allergies and dietary requirements

Groups of 6 or more: 10% discretionary service charge
will be added to your bill. All tips go to staff.