

EVENING MENU



Snacks

Smoked almonds (v)
3

Sourdough bread, butter, olive oil (v)
4

Pitted marinated olives (v)
4

Starters

Shallot tatin, crispy goat's cheese (v)
Caramelised shallot tatin, crispy fried goat's cheese,
white onion cream, balsamic reduction, herb salad,
pickled baby onions
7.5

Smoked mackerel, beetroot variation
pan-fried smoked mackerel, buttermilk,
beetroot and red onions soubise, roasted
beets, Jerusalem artichoke and apple salad
8.5

Crunchy lamb shank
Slow cooked shredded lamb shank panko,
mushrooms three ways, horseradish gel
8

Quinoa tabbouleh (v)
Quinoa, lentils, winter squash,
coriander and pine kernel salad, pickled mustard seeds
7

Black tiger prawns tempura
Japanese style tempura prawns, sweet guacamole,
tenderstem broccoli, red pepper chutney
8.5

Mains

Chicken and chestnut
Roasted free-range chicken breast and black olive stuffed leg,
chestnut emulsion, winter garnish, grilled baby leek,
celeriac-infused chicken demi-glace, black olive powder
17.5

Crusted lamb rack
Herb crusted rack of lamb, grilled cauliflower,
grilled salsify, tomato, shallot, tarragon sauce
19

Beef with carrot three ways
Braised beef cheek, carrot and ginger cream, confit carrot,
baby carrots, crispy shallots, fried parsley
17

Poached salmon and warm cauliflower couscous
Poached salmon, brown butter grenobloise, pak choi,
sapphire, cauliflower, capers, lemon, garlic croutons
18

Sweet potato gnocchi (v)
Mushrooms, chilli, smoked almonds, Pecorino
16

Pan-fried duck breast and lotus root
Pan-fried duck breast, confit duck leg in crispy cannelloni, sticky lotus root,
orange-braised endives, lotus root crisp
18.5

Aged Steaks and Burgers

35 day dry-aged Angus Sirloin
Pickled shiitake and a side of your choice
30

35 day dry-aged Angus ribeye
Pickled shiitake and a side of your choice
32

Add beef dripping butter and/or bone marrow peppercorn sauce
3

6oz aged Angus beef burger
Aged Angus beef pattie, smoked Cheddar, pulled brisket,
baby gem, pickled cucumber, house bbq sauce, skinny fries
14.5

Buttermilk-fried free-range chicken burger
buttermilk-fried chicken, fermented cabbage slaw,
spice miso, skinny fries
13.5

Add house BBQ sauce and/or house spicy miso
1

Sides (v)

Cornish new potatoes
pink peppercorns, dill
4.5

Skinny Fries
4

Green salad
Datterini tomato, baby gem, buttermilk
4

Cauliflower
chilli and capers
4