



Starters

Roasted butternut squash soup with pumpkin seeds and croutons £5.50

Pan seared wood pigeon breast, with roasted Jerusalem artichoke and mixed peppercorn sauce
£7.50

Hot Smoked Salmon served with creamy leek, potato, and dill broth £7

Roasted celeriac with beetroot puree, goat cheese curd and celeriac crisps £6.25

Mains

Chicken breast stuffed with spinach and peppers served with wild mushrooms, herb potato cake
and red wine jus £15.50

Rosemary braised Venison with honey roasted heritage carrots, horseradish mash, parsnip crisps
and port jus £18

Oven roasted Monkfish with sautéed beetroot and fennel, parmentier potatoes and creamy
lobster bisque £17

Grilled seabass fillets served with rosemary roasted new potatoes, sautéed black cabbage and
brown shrimp butter £16

Butternut squash, spinach, and cream cheese encrusted in shortcrust pastry served with diced
roasted potatoes and crispy sage £13.50

Desserts

Warm double choc brownie with Chantilly cream £6

Black Cherry Clafoutis with custard £5.75

Blackberry and apple crumble served with warm custard £6.25

Selection of Ice creams and sorbets with strawberry coulis £6

Cheese board

Selection of cheeses, quince jelly, walnuts, Granny smith apple, crackers £8.25

A discretionary 12.5% service charge will be added for your convenience



| White | 175ml | 250ml | Bottle |
|--|----------------------------|--------------|---------------|
| 1. False Bay Chenin Blanc – <i>South Africa</i> | £5.25 | £6.50 | £19 |
| 2. La Poderosa Sauvignon Blanc – <i>Chile</i> | £5.50 | £6.75 | £21 |
| 3. GPG Garganega Pinot Grigio – <i>Italy</i> | £6.00 | £7.50 | £22 |
| 4. Les Voltes Chardonnay – <i>France</i> | | | £25 |
| 5. La Val Orballo Albarino – <i>Spain</i> | | | £28.50 |
| 6. The Cloud Factory Sauvignon Blanc – <i>New Zealand</i> | | | £31 |
| 7. Domaine de la Motte Petite Chablis – <i>France</i> | | | £34 |
| 8. La Renaudiere Pouilly Fume – <i>France</i> | | | £39 |
| Rose | | | |
| 9. Pasquies Cinsault/Grenache Rose – <i>France</i> | £ 5.00 | £6.25 | £18 |
| 10. Chateaux Beaulieu Coteaux – <i>France</i> | | | £25 |
| Red | | | |
| 11. Daciana Pinot Noir – <i>Transylvania</i> | £5.25 | £ 6.25 | £19 |
| 12. Belle Fontaine Merlot – <i>French</i> | £5.50 | £6.75 | £21 |
| 13. Callia Malbec – <i>Argentina</i> | £6.00 | £7.75 | £23 |
| 14. Berri Estates Shiraz – <i>Australia</i> | | | £26 |
| 15. Don Jacobo Rioja Crianza – <i>Spain</i> | | | £28 |
| 16. Pascal Clement Fleurie – <i>France</i> | | | £33 |
| 17. Uggiano Prestige Riserva Chianti Classico – <i>Italy</i> | | | £38 |
| 18. Clos l'Hermitage llande-de- Pomerol – <i>France</i> | | | £39.50 |
| Sparkling | | | |
| 19. Di Paolo Prosecco – <i>Italy</i> | <i>125ml Glass - £5.50</i> | | £28 |
| 20. Cava el Pont de Ferro – <i>Spain</i> | | | £29 |
| 21. Laurent Perrier Champagne – <i>France</i> | | | £65 |



All wines by the glass are also available in 125ml measures on request