

A la Carte Menu

Starters

Smokey honey BBQ glazed ribs with slaw £8 GF

Creamy wild mushrooms served on sourdough with chive & crispy enoki £8

Steak tartare, cured ewe farm yolk, herb salad, lovage emulsion & ash powder £9.90 GF

Grilled sardines, heritage tomatoes, lemon salsa & basil £8 GF

Mac and cheese bites, truffle mayo & smoky ketchup £6.50 V

Charred Tenderstem, onion and carrot purée, crispy shallots, balsamic & honey glaze £7.50 VG

Steaks

All served with mushrooms and fries or creamy mash

8 oz Black garlic bavette £23 GF

10 oz Sirloin £29.50 GF

10 oz Ribeye £34.50 GF

8 oz fillet £37.50 GF

Sauces

(ALL £3, All GF)

Peppercorn / Beef dripping Bernaise / Blue cheese / Chimichurri / Mushroom & cider

Chef recommendation

10 oz Ribeye, café de Paris butter, charred Tenderstem & bone marrow mash £38.50 GF

8 oz Fillet steak, creamy blue cheese, wild mushrooms & herb salad £41.50 GF

10 oz Sirloin, creamy mash, heritage carrot purée & beef dripping béarnaise £33.50 GF

Mains

Lamb rump (served medium) with pea & mint, wild mushroom & cider sauce £28 GF

Stuffed truffle and cherry chicken served with chicken sauce, red wine jus & charred asparagus £22 GF

Seabass served with fennel & herb salad £22.50 GF

Cauliflower steak, spiced yogurt glaze, golden couscous & smoked ketchup £17 VG, GF

Sides

Cave aged mac and cheese & crispy herb crumb £6 V

Creamy mash £4 GF, V

Bone marrow mash £4.50 GF

Fries £4.50 GF, VG

Chunky chips £4.50 GF, VG

Truffle fries £5.50 GF

Rocket & parmesan salad with crispy shallots £5 GF, V

Miso glazed mushroom & herb salad £4.50 GF, VG

Beer battered onion rings £4.50 V

Please ask a member of our team for detailed allergen information

V-Vegetarian VG-Vegan VGO-Vegan Option GF -Gluten-Free GF -Gluten-Free Option N-Contains Nut

A discretionary service charge of 12.5% is added to your bill