



MONDAY - THURSDAY, 12 PM - 9:00 PM

FRIDAY 12 PM - 5:00 PM

SET MENU

£32 PER PERSON | THREE COURSE MEAL

£28 PER PERSON | TWO COURSE MEAL

STARTERS

SOUP OF THE DAY
SOURDOUGH BREAD (3) (9)

BOMBAY SPICED CHICKEN
CRISPY SPICED CHICKEN WITH MAKHANI-STYLE SAUCE, POMEGRANATE, AND A LEMON SLICE (3) (6) (9)

POPCORN PRAWNS
CRISPY KING PRAWNS IN A SPICED COATING, DRAGON SRIRACHA SAUCE, CHILLI, AND LIME
(A) (3) (4) (7) (9) (13)

PULLED BEEF & POLENTA
SLOW-COOKED PULLED BEEF SHORT RIB, CRISPY PARMESAN-CRUSTED POLENTA, FRIED ONION, BEEF JUS, AND MICRO HERBS (A) (3) (9) (10) (11)

AVOCADO & QUINOA SALAD
QUINOA, AVOCADO, CUCUMBER, MIXED PEPPERS, POMEGRANATE, AND GINGER LIME DRESSING, BEETROOT GEL
(1)

MAINS

SLOW-BRAISED SHORT RIB & POTATO PAVÉ
TENDER SLOW-BRAISED BEEF SHORT RIB, POTATO PAVÉ, PICKLED SHALLOTS, AND RICH RED WINE JUS
(A) (3) (9) (10) (11)

WILD MUSHROOM RISOTTO (V)
CREAMY RISOTTO WITH ROASTED WILD MUSHROOMS, PARMESAN, AND MICRO HERBS (A) (9)

PENNE ARRABBIATA
PENNE PASTA WITH ROASTED CHICKEN, TOMATO & CHILLI GARLIC SAUCE, PARMESAN, AND FRESH BASIL LEAVES
(A) (3) (9)

FISH OF THE DAY
CRUSHED BABY POTATO, SAUTEED SPINACH, CHAMPAGNE VELOUTÉ (A) (7) (9) (11)

FISH & CHIPS
CRUSHED PEAS, TARTAR SAUCE AND TRIPLE-COOKED CHIPS (A) (3) (7)

6OZ SIRLOIN STEAK
GRILLED 6OZ SIRLOIN, TRIPLE-COOKED CHIPS, ROASTED CHERRY TOMATOES (9),

SIDES

CHILLI AND GARLIC BROCCOLI 5
LEMON BUTTERED NEW POTATOES 6 (9)
TRIPLE COOKED FAT CHIPS (VG) 5
MIXED LEAF GINGER SALAD 5

FRITES (VG) 5 (9)
BONE MARROW 5 (9)
ROCKET AND PARMESAN 5
TRUFFLE CHIPS 6 (9)
GRILLED MUSHROOM 6

SAUCES

PEPPERCORN SAUCE 3.5 (A) (9)
RED WINE JUS 3.5 (9) (13)
BEARNAISE 4 (6) (9)

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS. ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

DISHES MAY CONTAIN THE FOLLOWING ALLERGENS:

(A) ALCOHOL, (1) NUTS, (2) PEANUTS, (3) GLUTEN, (4) CRUSTACEANS, (5) MOLLUSC, (6) EGGS, (7) FISH, (8) SOYA, (9) DAIRY, (10) CELERY, (11) MUSTARD, (12) SESAME, (13) SULPHUR DIOXIDE, (14) LUPIN OTHER SYMBOLS: (V) VEGETARIAN, (P) PESCATARIAN, (VG) VEGAN

DESSERTS

STICKY TOFFEE PUDDING & POACHED PEARS

WARM DATE PUDDING, POACHED PEARS, VANILLA ICECREAM, AND TOFFEE SAUCE
(3) (6) (9)

TIRAMISU CHEESECAKE

MASCARPONE CHEESE, COFFEE, CREAM, AND COCOA, COFFEE ICECREAM
(3) (6) (9)

SELECTION OF SORBET

STRAWBERRY / PINEAPPLE / LEMON & PEAR

SELECTION OF DIARY ICE CREAM

VANILLA /STRAWBERRY/CHOCOLATE & BUTTERSCOTCH (6) (9)

CHEESE BOARD (V) (5 POUND SURCHARGE)

BLUE CHEESE / BRIE / APPLE WOOD / GOAT CHEESE / CRACKERS / CHUTNEY / GRAPES
(3) (6) (9) (10)

PAIR WITH FINEST & RAREST

COGNAC

REMY MARTIN XO COGNAC, FRANCE	25ml	16	50ml	30
HENNESY XO COGNAC, FRANCE	25ml	22	50ml	40

LIQUEUR COFFEE

IRISH / CARRIBEAN / FRENCH COFFEE 13/ 14/ 15

SWEET WINE

CHÂTEAU SIMON, SAUTERNES, BORDEAUX, FRANCE	75ml	13	100ml	18	35cl btl	56
CLASSIC BARLEY SUGAR FLAVOURS, MAKING IT DELICATELY SWEET						

FORTIFIED WINE

VIEIRA DE SOUSA, FINE WHITE, PORTUGAL NV	75ml	8	100ml	11	Btl	44
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PORT

ROZES WHITE PORT	50ml	6	100ml	10
TAYLOR'S 10 YEAR TAWNY PORT	50ml	7	100ml	12

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