

À la Carte menu

Monday–Tuesday | 12–8pm

Wednesday–Saturday | 12–9pm



Aperitifs

House Negroni £8 | House Sour £8

Charles Heidsieck Brut Réserve, Champagne £13

Rathfinny Sparkling Rosé, Sussex £11.50

Small plates

House focaccia, Italian extra virgin olive oil or salted butter	£3.95
Pork crackling, apple sauce	£3.95
Mini chorizo sausages, hot honey	£6.95
Crispy fried polenta chips, romesco sauce, whipped ricotta	£9.95
Guinea fowl & pancetta terrine, blackberry & apple chutney, toasted focaccia	£10.95
Scottish smoked salmon, dill oil, pickled radish, focaccia crostini	£12.95
Saffron-poached squid, chorizo rice, olive tapenade, lemon aioli	£12.95
Heritage carrot tarte tatin, thyme Chantilly, hazelnut dukkah	£9.95
Leek & potato soup, braised leeks, leek oil	£9.95

Pasta

Butternut squash tagliolini, chilli, crispy sage, pumpkin seed pesto	£12.95 £22.95
Braised beef cheek ragù, cavatelli, Yorkshire pecorino	£13.95 £23.95

Large plates

Pan-roasted venison loin, venison fat boulangère potatoes, wild mushrooms, beetroot ketchup	£32.95
Braised lamb shoulder, potato rösti, buttered spinach, grilled baby leeks, black garlic emulsion	£27.95
Roasted cauliflower, miso & cauliflower purée, garlic potatoes, cavolo nero, toasted pecans	£20.95
Fillet of sea bream, celeriac purée, tenderstem, shoestring potatoes, brown butter caper sauce	£28.95
Char-grilled rump steak, triple-cooked chips, broccoli Caesar, peppercorn sauce	£33.95
Battered fish, triple-cooked chunky chips, crushed minted peas, tartare sauce	£21.95
Pie of the day, mashed potato, shredded hispi cabbage, roasted carrot, pan gravy	£19.95
Char-grilled beef burger, Emmental cheese, gem lettuce, burger sauce, skinny chips	£18.95
Piri-piri swordfish, butterbean & cavolo nero stew, herb salad	£25.95

Sides

Skinny or triple-cooked chunky chips	£4.95
Rocket & Parmesan salad	£4.95
Shredded Hispi cabbage	£4.95
Tenderstem broccoli, olive oil, salt	£5.95
Deep-fried onion rings	£4.95
Fine green beans, crispy shallots	£4.95

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients. A discretionary 10% service charge will be added to your final bill, all of which is shared amongst the team.