



Bread & salted butter for the table **2.5**

Olives **4**

To Begin

Smoked Applewood wonton, roasted onion broth, pearl barley & trompettes (v) **8**

Curried parsnip soup, salsify, chilli & yoghurt (v) **7.5***

Braised brill, home cured bacon, shaved fennel & chive butter sauce **11.5**

Smoked haddock velouté, poached egg, potato & leeks **9***

Lobster raviolo, buttered leeks, bisque espuma **12.5**

Pressed chicken & chorizo terrine, piquillo pepper aioli & pickled white cabbage **8.5***

Spiced salt breast of squab pigeon, Stornoway black pudding, quince
& home preserved blackberry **9**

Main Courses

Caramelised onion & blue cheese suet pudding, pot roast red cabbage
with truffle cream sauce (v) **18***

Wild mushroom & feta cheese wellington with kale & celeriac puree (v) **19**

Cod baked in mushroom butter, boulangère potatoes, bouillabaisse & green
olive tapenade **22**

Pan seared chalk stream trout with smoked mussels, pancetta & soft herb risotto **20***

Roasted supreme of chicken, jamon croquette, fondant potato & sweetcorn **19***

Venison loin, braised shoulder, swede fondant, parsnip purée & blackberry **24**

Sous-vide pork fillet, crispy pigs cheek, mustard mayo, caramelised onion, pickled
Chinese cabbage & potato rosti **22**

Roasted rack of lamb with minted sausage roll, artichoke puree, roasted Hispi
cabbage & baby carrots **23**

On The Side

Glazed Chantenay carrots (v) **3.5**

Buttered Hispi cabbage (v) **3.5**

Parmesan & lemon purple sprouting broccoli (v) **3.5**

Triple cooked chips with paprika salt (v) **3.5**

Buttered Kentish new potatoes (v) **3.5**

*** Monday to Thursday Set Menu – 3 courses for £30.00,
choose from items marked with a *.**

P.T.O for Pudding & Cheese

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 10% service charge will be added to your bill, which is shared by the whole team
- Dinner B&B package includes; starters to the value of £9.00, mains to the value of £22.00 & puddings to the value of £8.00 – all other dishes are available at a supplement

Pudding

- Ginger sponge, whipped cream cheese & poached pear **7.5***
 Warm chocolate mousse, salted caramel ice cream & bee pollen **9.5**
 Treacle tart, blood orange sorbet & pistachio crumble **9**
 Apple tarte Tatin & cinnamon ice cream (please allow 20 mins.) **9***
 Set coffee cream with hazelnut ice cream & chocolate soil **8***
 Yorkshire rhubarb soufflé & rhubarb sorbet (please allow 15 mins.) **9**

Cheese

- Cheese, chutney & crackers **12**
 Cheese sharing board **10 p.p. (min. 2 persons)**

Pudding Wine & Port

Royal Tokaji 'Late Harvest' 2016	100ml - £7.50, 50cl Bottle £30.00
Banyuls 'Robert Pages'	100ml - £8.50, 50cl Bottle £34.00
Port Reserva, Ramos Pinto N.V.	100ml - £5.50, Bottle £28.00
Taylor's Late Bottled Vintage Port 2011	100ml - £6.00, Bottle £30.00

Coffees & Teas

Americano	£2.50	Espresso	£2.50 / £3.50
Cappuccino	£2.80	Latte	£2.80
Flat White	£3.50	Macchiato	£2.75
Irish / Liquor Coffee	£6.00	Selection of Teas	£2.50

Armagnac, Calvados & Cognac

Martell VS ***	£3.70
Boulard La Cuvee Vincent Calvados	£3.70
Janneau VSOP Armagnac	£5.70
Remy Martin VSOP	£6.80
Chateau de Pellehaut Armagnac	£5.80
Hine Fine Champagne	£6.70
Courvoisier XO	£12.00
Remy Martin XO	£18.00

Whisky

Jameson	£3.40
The Famous Grouse	£2.80
Chivas Regal 12	£5.00
Glenmorangie Original	£5.80
Jura Origin	£6.00
Laphroaig 10 y.o.	£7.20
Dalwhinnie 15 y.o.	£8.10
Haig Club	£7.60
The Balvenie DoubleWood	£15.00

Unless stated otherwise, spirit prices are for a 35ml measure, 25ml/50ml is available.

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