

À la Carte Menu

Starters

Crunchy vegetables and rocket salad served with green herb dressing (v)	£6.95
Beetroot textures with feta cheese served with mint dressing topped with toasted walnuts (v)	£6.95
Burrata, honeyed figs and prosciutto salad	£7.95
Open goat's cheese tart with caramelised onions, rocket and walnut salad with a paprika twist (v)	£7.95
Seared scallops, cauliflower velouté and micro cress salad	£9.95
Marinated tiger prawns, mango and chilli salad with red pepper dressing	£11.95

Mains

Oven baked polenta, Mediterranean vegetables and mascarpone sauce (v)	£14.95
Chef's signature Cod 'à lagareiro' (cod with olive oil, punched potatoes and kale)	£18.95
Herb crusted pork loin, buttery fondant potatoes, baby carrots and asparagus purée	£21.95
Slow-braised octopus, garlic cocotte potato and shallots with lemon thyme sauce	£23.95
Venison tenderloin, celeriac velouté and baby vegetables finished with honey jus	£25.95

From the Grill

Cajun spiced corn-fed chicken breast	£16.95
Scottish salmon	£18.50
Rack of lamb	£25.95
10oz rib-eye	£25.95
16oz chateaubriand	£49.90

All served with twice cooked chips, braised vine tomatoes and onion rings

Choose from the following sauces: peppercorn, hollandaise, béarnaise, lemon butter or Stilton

Sides

Onion rings	£3.95 each
Mangetout sautéed with shallots	
French fries	
Creamy mashed potatoes	
Buttered new potatoes	
Panache of vegetables	
Mixed salad	

Desserts

Viennese apple strudel with salted caramel sauce	£5.95 each
Duo chocolate mousse with berries	
Eton mess with strawberries	
Eton mess cheesecake with berries	
Opera cake with coffee ice-cream	
Passion fruit slab	

Ice-Creams and Sorbets

Ice-cream: vanilla, strawberry, chocolate	£5.95 (3 scoops)
Sorbet: raspberry, mango, lemon	

(v) suitable for vegetarians

Menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

All our food is prepared in a kitchen where all or some of the listed below food allergens are present.

Allergens: Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree nuts, Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.

Full allergen information is available, please ask a team member for details.

All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.

