

Dinner

Small plates:

- Garden pea soup, goats curd and shallot 6.5
- Smoked haddock scotch egg, curried onion mayo, sweet pickled carrot 6.5
- Marinated beets, goats cheese, bitter leaves, walnut dressing 6.
- Crispy chicken leg terrine, pickled mushrooms, truffle mayo, parmesan 6.5
- Seared king scallops, cured ham, cauliflower, capers and raisins 8.5

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Big plates:

- Crisp sea bass, Charlotte potato, leek and mussel cream 16.
- Hand rolled linguine, truffle butter sauce, Blue Monday, pecans 13.5
- Haunch of venison, glazed parsnip, black pudding, hazelnut, smoked bacon 18.
- Skrei cod, celeriac, roasted pink fir potato, chorizo jam 17.
- 8oz rib-eye/fillet, peppercorn sauce - choose your side 19.5/26.

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Afters:

- Dark chocolate tart, cardamom ice cream, honeycomb 7.
- Brown ale cake sundae, preserved cherries, malted ice cream 6.5
- Hand made ice cream and sorbet, fruit and nut biscuit 5.5
- British cheese, grapes, chutney, crackers 7.5

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Sides 2.75

- Thin cut fries, spiced salt, parmesan / beer battered onion rings
- Korean glazed greens, toasted peanuts / broccoli, chilli and almonds /
buttered Charlottes, parsley, garlic & lemon / creamed potato