DINNER MENU

Kalamata Olives £4

Wee Scotch Eggs £5

Asian BBQ Broccoli £5

Guanciale Soda Bread, Homemade Brown Sauce Butter £6

Cheese & Truffle Doughnuts £6

Honey Truffle Feta, Pear Puree, Celeriac Remoulade £9

Cornfed Chicken Thigh, Sweetcorn, Roast Chicken Butter, Pickled Shallots £9.5

Steak Tartare, Black Garlic Emulsion, Beef Fat Crumb £9.5

Scallop, Cauliflower Puree, Sage & Caper Burnt Butter, Grapes £10

Chicken Supreme, Guanciale, Spinach, Crème Fraiche, Crushed Potatoes £17

Cod Loin, Leeks, Mussels, Grapes Roast Chicken Butter Sauce, Champ £19

Beef Rib, Burnt Onion Puree, Onion Oil, Ragu Bon Bon, Smoked Mash £21

Duck Breast, Black Garlic, Fermented Blackberries, Foie Gras, Rainbow Chard, Dauphinoise £23

8oz Flat Iron Steak, Pepper Sauce, Onion Rings, Beef Dripping Chips £20

*(Flat Iron Cooked Medium Rare or Medium Only)*

Salt Aged Sirloin Steak, Pepper Sauce, Onion Rings, Beef Dripping Chips £30

Sides £4

Beef Dripping Chips, Crushed Potatoes, Champ, Seasonal Vegetables, Dauphinoise Potatoes

*Please Make Your Server Aware of Any Allergies or Intolerances*