



TO START

HAND DIVED SCALLOP

GF DFO

TANDOORI CAULIFLOWER
SAFFRON & CASHEW CURRY
CAULIFLOWER CHUTNEY
PUFFED CAPERS
GOLDEN RAISINS
CARDAMOM SCENTED OIL

£12.50

STICKY BEEF CAESAR

NF GFO

RADISH REMOULADE
PARMESAN
BBQ GEM LETTUCE
SRIRACHA CAESAR DRESSING
CROUTON
SESAME ANCHOVIE

£6.00

GLAZED PORK BELLY

NF DF GF

SMOKED BACON JAM
"CRACKLEMARI"
CHILLI & BUTTERNUT SQUASH
BLACK GARLIC & LIME EMULSION
SALT & VINEGAR CRISPY KALE

£8.00

CHICKEN LIVER PARFAIT

GFO NFO

LANSBURY SODA BREAD
PICKLED WALNUT
CHICKEN SALT
TRUFFLE HONEY

£7.00

BETROOT TARTLET

NF GF DFO VGO

WHIPPED CAMEMBERT
PORT & POMEGRANATE DRESSING
COAL ROASTED BEETROOTS
BURNT ORANGE JAM

£7.00

MAINS

THORESBY ESTATE VENISON

NF GF

VENISON & HAGGIS FAGGOT
CRUSHED SALT BAKED SWEDE
ONION & HORSERADISH GEL
VENISON FAT POTATO
BRAISED RED CABBAGE
YORKSHIRE SAUCE

£22.50

STUFFED SKREI COD

NF GFO

SCALLOP & MUSSEL MOUSSELINE
COLCANNON FISH PIE
PARMESAN BEIGNET
DILL OIL

£18.95

TANDOORI CAULIFLOWER

V GFO

CORIANDER YOGURT
SAFFRON & CASHEW CURRY
CAULIFLOWER CHUTNEY
PUFFED RICE
GOLDEN RAISIN &
CARDAMOM SCENTED OIL

£16.95

ROAST CHICKEN BREAST

NF GFO

CHICKEN CROQUETTE
JANUARY KING CABBAGE
BACON & LEEK "STEW"
SMOKED MASHED POTATO

£18.95

PLANT BASED DISH OF THE DAY

NF GF DF VG

CHEFS VEGAN DISH OF THE
DAY - PLEASE ASK FOR
DETAILS

£16.95

PAN SEARED SEABASS

NF GFO

BROWN SHRIMP
BUTTERED LEEK
CAFÉ DE PARIS BUTTER
SEA HERBS
POTATO IN COAL OIL
CAVIAR

£23.95

SIDES £4.00

SEASONAL VEGETABLES

NF GF

HERB BUTTER

COLCANNON MASH

CRISPY BACON
KALE

LOADED POTATO HASH BROWN

NF GF

BACON JAM
BLACK TRUFFLE
PARMESAN