



## DINNER MENU

FRENCH ONION SOUP

gruyere croute £4.50

GOATS CHEESE BEIGNET

walnuts, pickled beetroot, crisps, pomegranate £5.95

CHARGRILLED SQUID

chilli garlic oil, lemon rocket salad £6.25

FOIE GRAS & CHICKEN LIVER PARFAIT

homemade chutney, toasted brioche £6.50

SMOKED SALMON TARTARE

dill foam, lemon, cucumber, wheaten £6.50

RISOTTO

pea, asparagus, basil, mint, ricotta £6.95

LINGUINI of CRAB

tomato, basil, gremolata £6.95

SPRING SALAD of ASPARAGUS

serrano ham, celeriac, remoulade, egg, organic leaves £7.50

SEARED SCALLOPS

chorizo, black pudding, pea puree £8.50

RARE BEEF SALAD

blue cheese dressing, rocket, parmesan £8.50

ROAST CHICKEN BREAST

macadamia, spiced cauliflower, mash potato, tarragon cream £16.50

HAKE

curried lentils, bhaji, yoghurt, coriander pesto £16.50

COD

grilled potatoes, salted cod, cucumber, dill £16.50

MISO GLAZED PORK BELLY

seared scallops, five spice, white broccoli, arancini risotto balls £17.95

SEARED WILD HALIBUT

purple broccoli, new potatoes, caper & seaweed butter £18.00

SLOW BRAISED INDIAN SPICED LAMB SHOULDER

cous cous, roasted vegetables, yoghurt, coriander £18.50

DUCK AU POIVRE

fat chips, braised red cabbage, peppercorn cream £18.50

10oz CHARGRILLED SIRLOIN

hand cut chips, chophouse butter, rocket salad £22.50

### **SIDES £3.50**

Chips, star anise & honey baby carrots, Caesar Salad, Garlic Chips, Mash, Mesclun leaves Parmesan Salad,

Sweet Chilli Wedges Homemade Breads, olive oil & tapenade £4.50

**Some of our products may contain nuts, wheat or other allergens. If you have any dietary requirements please inform your server. A 10% discretionary service is added to tables of 5 or more.**