TO SHARE

Sourdough, Lemon & Aleppo Butter 5

Lamb Polpette, Spiced Butter 9.5

Scotch Egg, Chop Sauce 9

Hot Smoked Trout & Horseradish on Toast 10

Driftwood Goats Cheese & Chanterelle Puffs 11.5

Crispy Red Prawns, Lime Aïoli 11

SEASONAL OYSTERS 5 *each* / 27.5 *half dozen*

Shallot Mignonette

STARTERS

Duck Liver Parfait, Pickles, Sourdough 10

House Cured Halibut, Clementines, Aleppo, Olive Oil 15

Twice Baked Stilton Soufflé, Walnuts & Herb Crumb 13.5

Delica Pumpkin Soup, Crème Fraîche 9.5

Shetland Mussels, Ajo Blanco, Dill Vinaigrette 12

Beef Tartare, Egg Yolk, Montgomery Cheddar, Dripping Sourdough 14/22

SALADS

Baked Beetroot, Chicory, Cashel Blue, Pomegranate Dressing 14

Spiced Cauliflower, Chickpeas, Radicchio, Smoked Almonds 14

MAINS

Angus Burger, Chorizo, Cheddar, Fries 22

Fresh Cavatelli, Squash, Cavolo Nero, Smoked Burrata 20

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

Chicken & Mushroom Pie, Seasonal Greens, Gravy 20

Slow Cooked Brisket & Onions, Green Sauce 29

Pan Fried Cod, Braised White Beans & Nduja 27.7

Day Boat Fish *P.O.A*

FROM THE GRILL

Half Chicken, Sage & Garlic Butter 23

Ibérico Pork Chop, Roasted Apple & Rosemary 28

ANGUS STEAKS

Flat Iron 31 Rib Eye 41

SAUCES 3 *each*

Peppercorn Wild Mushroom Chimichurri

SIDES 7 *each*

Hand Cut Chips *or* Fries

Add Truffle & Parmesan 2

Seasonal Greens, Lemon, Olive Oil

Mashed Potatoes

Winter Squash, Brown Butter & Sage

Winter Salad, Fig Leaf Vinaigrette

Roasted Beetroots, Hazelnut Dressing

CLICK FOR CALORIES

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.