



# EVENING MENU

TUESDAY - SATURDAY // 17.00 - 20.30

## WINE FLIGHT // THREE COURSES £14.95

*Individual glasses available - please refer to wine menu for prices*

### STARTERS

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|---|---|
| British asparagus, hazelnut butter, beetroot puree, parmesan (GF, V) - £9.50<br><i>Baron de Baussac Viognier, France (V)</i>                | Malfatti, pomodoro, sage beurre noisette (V) - £8.50<br><i>Zaccagnini Verdicchio DOCG, Italy, (V)</i>         |
| North Atlantic scallops, celeriac remoulade, squash puree, watercress (GF) - £13.50<br><i>Dominio de la Fuente, Verdejo, Organic, Spain</i> | Sous vide quail breast, Autumn barley salad, pumpkin puree - £11.95<br><i>Five Ravens Pinot Noir, Romania</i> |

### MAINS

- Sous vide duck breast, apple rosti, chicory, cherry sauce (GF) - £25.50  
*Camino Acero Malbec, Argentina*
- Rolled British lamb rump, glazed salsify, candied beetroot, wild mushrooms, lamb sauce (GF) - £28.95  
*Conde De Castile Crianza, Rioja, Spain*
- Seared tuna steak, kimchi, chimichurri, toasted sesame (GF) - £25.50  
*Hillville Road Chardonnay, Australia*
- Wild mushroom gnocchi, pumpkin puree, roasted squash, cavolo nero (V) - £15.95  
*add Chicken (+£3.50)*  
*add Seabass (+£6.25)*  
*Castaway Bay Sauvignon Blanc, South Africa*

### DRY-AGED STEAKS

All of our steaks have been dry-aged and specially selected from Price & Fretwell Butcher to give you the best taste possible.

- 10 oz Ribeye – recommended medium rare (GFO) - £32.95  
*Under The Sycamore, Shiraz, Australia*
- 8 oz fillet – recommended rare (GFO) - £37.50  
*Esprit de Lussac, Lussac St-Emilion, Bordeaux*
- 5 oz bistro rump – recommended medium (GFO) - £18.50  
*Vina Carrasco Merlot, Chile*

All steaks are served with Jenga chips, watercress salad, chimichurri, crispy onions.

### SIDES

- |                             |                     |
|-----------------------------|---------------------|
| Blue Cheese Sauce • £3.50   | Jenga Chips • £4.50 |
| Peppercorn Sauce • £3.50    | Onion Rings • £3.50 |
| Skin-on Fries • £3.50       | House Salad • £3.50 |
| Teriyaki Tenderstem • £4.25 |                     |

### DESSERTS

- Mango bavaois, mango sorbet, honeycomb - £8.85
- Sticky toffee pudding, caramel sauce, vanilla pod ice cream - £7.50
- Blackberry parfait, poached cherries, shortbread crumb - £8.50
- Cheese selection, with crackers and onion chutney - £13.50  
*Add a glass of port (+ £4.50)*  
*Royal Tokaji Late Harvest, Hungary*

**ALLERGIES:** We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food, due to the small size of our kitchen, and potential cross contamination from equipment and staff during food preparation, we cannot fully guarantee it.