

A La Carte Menu

(These menus are not for pre-order, please contact the restaurant for menus to pre-order from)

Starters

Rich rabbit ragu with tagliatelle and shaved parmesan.

£6.25

Smoked duck salad served with sauté potatoes, capers and a balsamic reduction.

£5.95

Cream of Jerusalem artichoke soup with artichoke crisps and extra virgin rapeseed oil.

£4.95

Poached egg with wild mushrooms, beurre blanc and brioche toast.

£4.95

Serrano ham with celeriac rémoulade and a balsamic reduction.

£5.95

Sweet chilli beef with a spring onion and sesame seed salad.

£5.45

British Caesar salad with Lincolnshire Poacher, homemade salad cream and anchovy finger.

£4.95

Mains

Fillet steak served with truffle mash, wild mushrooms and spinach.

£21.50

Rib eye steak served with triple cooked chips, roasted cherry tomatoes, béarnaise sauce and rocket salad.

£18.50

Label Anglaise chicken supreme served with pancetta and leek risotto and a tomato and parsley jus.

£13.50

Red onion tart tatin with grilled goat's cheese and braised lentils.

£11.50

Trio of Great Garnetts pork served with caramelised apple puree and red cabbage.

£16.95

Puy lentil dhal with jasmine rice and a spiced feta samosa.

£11.50

Side Dishes

Bread box.

£2.00

Bowl of Olives.

£1.50

Panache of green vegetables.

£2.95

French fries

£2.95

Roast balsamic new potatoes.

£2.95

Pickled cockles

£2.50

Desserts

Selection of homemade ice creams.

£5.50

Selection of European cheese with quince jelly, celery and biscuits.

£7.50

Warm chocolate & walnut brownie with salted caramel ice cream.

£5.50

Sticky toffee pudding with butterscotch sauce and vanilla ice cream.

£5.50

Pear tart tatin served with rosé wine ice cream.

£5.50

Hazelnut parfait served with praline crisps and passion fruit coulis.

£5.50

Blueberry & almond tart with clotted cream and pomegranate reduction.

£5.50

Host private members bar located on the top floor is open, serving cocktails and bar snacks daily.