

STARTER

Frito Misto; garlic tiger prawns, black pepper calamari, gratinated scallops, cured trout, prawn toast, sriracha mayonnaise, chimi churi, lobster bisque, rocket and parmesan salad

£35

MAINS

Herb-encrusted rack of lamb, purple sprouting broccoli, garlic and potato gratin, creamed spinach and mint red wine jus

Seared fillet of beef, truffle mash potato, oyster mushroom pâté, baked onion, kale, redcurrant and rosemary sauce £75

DESSERT

Trio of desserts; raspberry and sparkling wine posset, dark chocolate and vanilla ganache and rhubarb and pear tart with hazelnut candy, vanilla mascarpone and sparkling wine sorbet £20

(gf) Gluten free | (gfo) Gluten free option available | (v) Vegetarian (ve) Vegan | (df) Dairy Free

Please make our team aware of any food allergies or intolerances before ordering. Our kitchen handles nuts and other common allergens. Despite our best efforts, fish may contain bones and game may contain shot.

