

BURNT TRUFFLE

v Veggie vg Vegan gf Gluten Free df Dairy Free
vo/vgo Veggie/Vegan Option Available gfo Gluten Free Option Available dfo Dairy Free Option Available

FOR THE TABLE

Rosemary and thyme focaccia olive oil, sea salt v df £5 - Nocellara olives v gf df £4
Toasted and salted almonds v gf df £3.5 - Boquerones olive oil and crushed chilli gf df £7
A plate of Coppa, Prosciutto Crudo and Salami Napoli gf df £14

SMALL PLATES

3 FOR £20 BETWEEN 12-6PM WEEKDAYS

Mushroom arancini, pickled walnut and truffle mayo v £7
Spicy 'Nduja flatbread, smoked garlic honey df £7
Calamari, garlic aioli, lemon df £7.5
Crispy pig's head, caramelised apple sauce df £7
Herb-fried brie, black olive marmalade v £8
Oak-smoked haddock chowder, confit potatoes, dill oil gf £10
Grilled goat's cheese crostini, smoked garlic honey, toasted walnuts v £7.5
Salad of endive, port flamed grape dressing, toasted hazelnuts v gf df £8.5
Beetroot salad, whipped ricotta, pickled beetroot, spicy pumpkin seeds, sticky walnuts v gf dfo £7

LARGE PLATES

Garlic and herb roasted half chicken, fries, garlic aioli gf df £22
Featherblade of beef, truffle and Parmesan chips, red wine sauce, beetroot ketchup gf dfo £28.5
Rigatoni with wild boar fennel sausage and tomato ragu, chilli, pangrattato, Parmesan dfo £17
Roasted autumn squash, caramelised garlic and butterbean purée, green sauce and spicy pumpkin seeds v gf df £14.5

FISH

MARKET PRICE, PLEASE ASK FOR MORE DETAILS

Whole market fish

served with new potatoes, long-stem broccoli, brown butter with lemon, capers and parsley

Market fish special

served with chef's seasonal garnishes

STEAKS

Lion's mane mushroom steak v/vgo £26 - 120z Butter-roasted pork ribeye £26
8oz Dry-aged ribeye steak £36 - 190z Dry-aged bone-in sirloin £78
all served with peppercorn sauce, truffle and Parmesan chips, long-stem broccoli gf dfo

SUNDAY

Roast beef or Roasted half chicken gfo dfo £23
served with carrot and swede mash, roast potatoes, buttered greens, Yorkshire pudding, red wine gravy
Extra red wine gravy gf df + £3.5

SIDES

Truffle and Parmesan chips v gf dfo £5 - Herb and chilli salted fries v gfo df £4.5
Long-stem broccoli v gf df £5 - Roasted carrots, smoked garlic honey vo gfo dfo £5
Peppercorn sauce vg gf df £3.5 - Red wine sauce gf df £3.5

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. Fish may contain bones. A discretionary 10% service charge will be added to your bill.

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7.5	39	
Charles Heidsieck Brut Reserve Champagne, France	14	80	

Wine of the month [Ask a team member for details](#)

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	5	7	28
'Custodia' Custoza, Superiore Bianco Cantina di Custoza, Veneto, Italy			30
Picpoul de Pinet Baron de Badassiere, Languedoc, France	6.5	9	35
Pinot Grigio Ponte del Diavolo, Friuli, Italy	7	10	38
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	8	11.5	45
Grüner Veltliner Kamptal, Loimer, Lower Austria			49
Albariño Bodega Garzón Reserva, Maldonado, Uruguay			54
Chenin Blanc 2022, Blewitt Springs, MMAD, South Australia			65
Santenay 'Comme-Dessus' 2022, Domaine Roger Belland, Burgundy, France			90

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	5	7	28
'Esteva' Douro Tinto Casa Ferreirinha, Portugal			31
Tradition Rouge Corbières Château Fontarèche, Languedoc, France	6.5	9	35
Montepulciano Il Faggio, Abruzzo, Italy	7	10	38
Carmenère Montes Alpha, Colchagua Valley, Chile			45
'Fundamentalista' Finca Sandoval, Castilla-La Mancha, Spain			49
Malbec Kaiken Ultra, Mendoza, Argentina	9.5	13	54
Pinot Noir 2021, Domaine du Ch. Philippe le Hardi, Burgundy, France			70
'Keyneton Euphonium' Henschke, Barossa Valley, South Australia			90

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	5	7	28
Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France			31
Grenache Rosé Willunga 100, McLaren Vale, South Australia			44

COCKTAILS

Negroni J.J Whitley gin, Campari, Valdespino vermouth	12
Champagne Socialite Charles Heidsieck champagne, seasonal syrup	13.5
Sticky Old Fashioned Woodford Reserve, muscovado sugar, bitters	12
Elderflower Collins J.J Whitley London dry gin, lemon juice, elderflower	11
Espresso Martini Finlandia vodka, Kahlúa, espresso	12
Pineapple and Rum Roasted pineapple soda, Goslings rum, lime	11

NON-ALCOHOLIC

Strawberry Lemonade Strawberry shrub, soda	4.5
White Peach and Jasmine Fizz White peach and jasmine, lemon	4.5
Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn	5
No G&T Tanqueray 0.0%, London Essence tonic	5
Driver's Negroni Tanqueray 0.0%, Martini Vibrante, Lyre's Aperitif Rosso	6

BEERS	330ML
Siren/Elite Bistro, Ladysmith 4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus	6
Siren, Pastel Pils 4.8% Pilsner Style Lager. Gluten free	6
Siren, Broken Dream 6.5% Breakfast Stout. Chocolate, coffee, granola	6.5
Siren, Soundwave 5.6% IPA. Mango, citrus, pine	6.5
Lucky Saint Lager 0.5% Alcohol Free Unfiltered Lager. Smooth, citrus hop finish	6
Lucky Saint IPA 0.5% Alcohol Free Hazy IPA. Tropical and stone fruits	6

CIDER	330ML
Aspalls Suffolk Cider 5.5% Medium dry and crisp	6.5

SHERRY	75ML
Fino 'Inocente' Valdespino	6
Pedro Ximénez 'El Candado' Valdespino	6.5

SWEET	75ML	375ML
Semillon Botrytis Semillon, Peter Lehmann Masters, South Australia	5.5	26
Sauternes Château Lavielle, Bordeaux, France	8.5	40

PORT	75ML
Ruby Port Sandeman	6
10-Year-Old Tawny Port Sandeman	7