

A LA CARTE

STARTERS



Selection of Sourdough & Baguette (v) | 5

Soup of the Day | 9

Roasted Bell Pepper Gazpacho (vg, gf) | 9.5

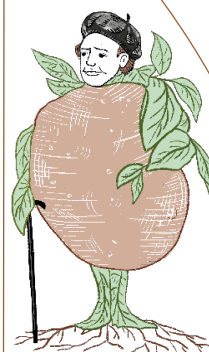
Heritage Tomato Salad (vg) | 11.5
pickled onion, croutons

Octopus Terrine (gf) | 15
fava bean purée

Summer Courgette Salad (v, gf) | 12
mint, fennel, red chilli, parmesan crisp

Smoked Salmon Mousse | 13.5
pickled cucumber, keta caviar, toasted baguette

Lamb Croquettes | 14
sauce paloise



DISH OF THE DAY
Please ask your server

MAINS

Watermelon & Freekeh Superfood Salad (vg) | 19

"feta", pomegranate, toasted coconut, mint & almond dressing

Moules à la Provençale (gf) | 19
frites

Spinach & Burrata Ravioli (v) | 12/22
butter and sage

Pan-fried Hake (gf) | 27
fennel purée, wild garlic and herb butter

Whole Lemon Sole Meunière (gf) | 39.5

Veal Escalope (gf) | 26
artichokes, applewood cheese fondue

Beef Wellington to Share 400g | 90
red wine jus
(Please allow 50 minutes waiting time)

GRILL

Our grilled dishes are served with a sauce of your choice:
Hollandaise/Béarnaise/Red wine jus/Peppercorn

Our Steak Cuts (gf)
Flat Iron 200g | 21 Rib-eye 200g | 32 Fillet 200g | 39

Porterhouse 1kg to Share (gf) | 95
served with 2 sauces of your choice

Barnsley Lamb Chop (gf) | 30
served with mint sauce

Jimmy Butler's Pork Chop (gf) | 24
served with apple sauce

Roasted Scottish Salmon Darné (gf) | 26
spinach purée, asian slaw

Chicken Paillard (gf) | 22

Mediterranean Charlotte (vg, gf) | 20
hispi cabbage, quinoa, ratatouille

SIDES Each 5

Minted New Potatoes (vg, gf)

RAILS Salad (vg, gf)

Frites (vg, gf)

Crushed Sweet Potato, garlic and parsley butter (v, gf)

Steamed Tenderstem Broccoli (vg, gf)

Buttered Summer Cabbage (v, gf)

Please always inform your server of any allergies or intolerances before placing your order. V – vegetarian / VG – vegan / GF – gluten free
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.