



À LA CARTE MENU



The Main Event

Roast Lamb Rack, Shawarma Braised Lamb Shoulder,
Aubergine Fondant, Roast Red Pepper Puree, Pickled
& Charred Padron Pepper, Lamb Jus £26.95 (GF/DF)

Sage & Lemon marinated Pork Chop, Black Pudding & Potato Terrine,
Burnt Apple Puree, Puffed Crackling, Charred Baby Leeks
& Pickled Mustard Seed Jus £22.95

Harissa Baked Cauliflower Steak, White Bean & Confit Garlic Puree,
Chermoula, Charred Tender stem, Smoked Crispy Chickpeas
& Pomegranate £17.95 (VG/GF)

Blade of Beef, Red Wine & Caramelised Onion Sauce,
Mash Potato & Glazed Carrots £23.95 (GF adapt)

Crispy katsu Chicken Breast, Sweet Potato Fondant, Spiced Pineapple &
Golden Raisin Chutney, Charred Tender Stem Broccoli,
Pickled Red Onion & Curry Butter Sauce £23.95

Seaweed Butter Baked Hake, Steamed Mussels, Curried & Creamed
Leeks, Lentils & Spinach, Coconut & Coriander Roti, Lemon Oil £22.95

Keith Aldersons Prime Sirloin Steak, Confit Mushroom, Mushroom
Ketchup, Roast Tomato, Chips & Peppercorn Sauce £29.95 (GF Adapt)

Portobello Mushroom, Garlic Kiev, grilled Baby Leeks, Sweet Potato
Gratin, Parsley & Lemon Gremolata (VG/GF) £19.95