

Evening Menu

STARTERS

SASHIMI TUNA TARTARE <i>Yuzu Kosho, Citrus Salad, Sesame Tuile</i>	13.50
TWICE BAKED GRUYERE CHEESE SOUFFLE <i>Wild Mushroom, Truffle, Parmesan Foam</i>	13.50
HAND DIVED SCALLOP <i>Crispy Pork, Curried Squash & Apple</i>	16

MAINS

BBQ BROWN BUTTER BEEF SIRLOIN <i>Dauphinoise Potato, BBQ Courgette, Devil Jus</i>	48
ROASTED MONKFISH <i>Lemon Polenta, Charred Leek, Crab Bisque</i>	39
HAZELNUT COATED SALT BAKED CELERIAC <i>Caramelised Beetroot, Curly Kale, Celery Root Sauce</i>	25

DESSERTS

LEMON MERINGUE ARCTIC ROLL <i>Raspberry Sorbet</i>	12.50
MILK CHOCOLATE DELICE <i>Honeycomb, Vanilla Ice Cream</i>	13
PASSIONFRUIT & MANGO SOUFFLÉ <i>White Chocolate, Pistachio, Yoghurt Sorbet</i>	16
SELECTION OF BRITISH & LOCAL CHEESES <i>Homemade Chutney & Crackers, Candied Walnuts, Watercress</i>	17.50

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering