

## STARTERS

Japanese Mini Milk Bread Loaf topped with Lamb Fat Herb Butter - £8 (Serves 2)

Pan-fried Scallops with Celeriac Puree, Crispy Pancetta, and Caviar (GF) - £19

Ham Hock and Parsley Roulade with Apple and Celery Salad and Homemade Piccalilli - £16

Truffle Honey Goat's Cheese with Textures of Beetroot and Rustic Bread (GFA) - £14

Watermelon, Feta, and Avocado Tian with Mange Tout, Radish, Wild Rocket Salad, and Pomegranate Dressing (GF, VG) - £13

Char-grilled Chicken Caesar Salad with Parmesan Dressing (Small) - £9 / (Large) - £18

## MAINS

Beer Battered Fish and Chips with Mushy Peas and Tartare Sauce - £18

The Italian Burger, topped with thinly sliced Pancetta and Mozzarella Cheese, served with Fries (GFA) - £18

Pan-fried Sirloin Steak with Grilled Mushroom, Grilled Tomato, Shallot Salad, Chunky Chips, and Peppercorn Sauce (GFA) - £32

Blackened Cod in Bamboo Leaf with Charred Tenderstem Broccoli and Taro Velouté - £32

Herb Crusted Rack of Lamb, Pomme Purée, Shallot Green Beans, and Jus - £38

Roast Fillet of Beef with Braised Ox Cheek, Cavolo Nero, Pomme Purée, Baby Turnips, Crispy Pancetta, and Red Wine Jus - £39

Cannelloni stuffed with Mushroom and Smoked Tofu in a White Wine Cream Sauce (VG, GF) - £24

## DESSERTS

Milk Chocolate Delice with Hazelnut Brittle and Coffee Ice Cream (GF) - £12

Tonka Bean Panna Cotta with Raspberry Shortbread - £12

Treacle Tart with Hung Crème Fraîche (VG, GF) - £12

Selection of Artisanal Cheeses with Pure Polish Honey and Crackers (GFA) - £14

## SIDES

Tenderstem Broccoli, Green Beans, Mash, Sautéed Potatoes, Mixed Leaf Salad, French Fries, Garlic Bread, Cheesy Garlic Bread - £7 each

Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens. Please advise a member of staff in advance of any dietary requirements.

GF – Gluten Free, GFA – Gluten Free available, V – Vegetarian, VG - Vegan, VGA – Vegan Available

A 12,5% discretionary service charge will be added to your bill.