

WHILE YOU WAIT

^{GF} Selection of Home-made Bread | £3.5

Honey Glazed Chorizo | £4

^{GF} Marinated Olives | £3.5

STARTERS

Smoked Salmon Tortellini | peas, keta, quail egg, lemon & parmesan velouté | £9

Seared Scottish Scallops | pancetta orzotto, potato crisps, truffle velouté | £11

^{GF} Braised Pig's Cheek | onion fritter, horseradish foam, chicken jus | £9

^{GF} Goats Cheese Mousse (v) | heritage beetroot, orange, hazelnuts, poppy seed sablé | £8

MAINS

^{GF} Dry Aged Sirloin of Beef | confit of horseradish & onions, English asparagus, caramelised parsnips | £21

Scottish Trout | pesto, garlic potato purée, baby courgettes, cherry tomatoes, pine nuts | £19

^{GF} Roasted Monkfish | crushed jersey royals, chorizo, peas, pearl onions, pak choi, parsley purée | £25

^{GF} Guinea Fowl | pan-fried breast, confit leg croquette, courgettes, pesto, mushroom & sweetcorn cake | £19

Artichoke Tart (v) | English asparagus, caramelised parsnips,
parsnip purée, horseradish cream | £17

DESSERTS & CHEESE

^{GF} Selection of British Cheese | £9
Tunworth, Godminster Vintage Cheddar, Perl Las

^{GF} Dark Chocolate Delice (v) | £6.5
cherries, crème fraiche ice cream, almond crumble

Victoria Sponge Cake (v) | £6.5
almonds, strawberry ice cream

Lemon Tart (v) | £6.5
italian meringue, raspberries, vanilla cream ice cream

^{GF} Selection of Home-Made Ice Cream | £6
vanilla, chocolate, roasted pineapple, hazelnut, rum & raisin, coconut

(v) vegetarian
^{GF} - gluten free option available
please, inform your waiter about any dietary requirements or allergies