

# A La Carte Menu

## Nibbles

### HONEY & SOY PORK BELLY BITES

Slow-cooked burnt ends in a sticky Oriental sauce | 5 [gf]

### SMOKY SALAMANCA OLIVES

Halkidiki green olives with smoked paprika, cayenne & garlic | 3 [pb] [gf]

### HERBES DE PROVENCE OLIVES

Naturally ripened black Douce olives with Provençal Herbes | 3 [pb] [gf]

### ARTISAN BREAD & OILS

Sourdough, seeded & garlic bread medley with extra virgin olive oil & balsamic vinegar | 4.5 [pb]

### STUFFED CHERRY PEPPERS

Succulent baby red peppers stuffed with cream cheese | 4.5 [v] [gf]

## Starter Plates

### SAUTÉED SCALLOPS

Pan-seared scallops with celeriac & truffle sauce, crispy pancetta & buttered lilliput capers | 11.5 [gf]

### DUCK FILO PARCEL

Shredded confit Gressingham duck in a crispy filo parcel with braised napa cabbage & a honey soy reduction | 8

### SOUP OF THE DAY

Freshly homemade soup with artisan bread & salted butter | 5.5 [v] [pbo] [gfo]

### ARTICHOKE TART

Chargrilled artichoke & pearl onion puff pastry tartlet with black olive tapenade & pickled fennel | 6.5 [pb]

### BAKED SOMERSET CAMEMBERT

Garlic & thyme Cricket St. Thomas camembert baked until gooey. Served with artisan olive bread, beetroot & horseradish chutney & vegetable crudités | 12.5 [v] [gfo]

Ideal for two to share

### STEAMED ATLANTIC MUSSELS

Fresh mussels cooked in Sauvignon blanc wine, shallots, garlic, cream, lemon & parsley. Served with artisan bread | 7.5 / 12.5 [gfo] Add fries | 2.5

## After

### RUM CHOCOLATE BROWNIE

A gooey, warm dark chocolate brownie, infused with Caribbean rum & served with vanilla ice cream | 7 [v]

### COFFEE ORANGE TIRAMISU

Espresso-soaked sponge fingers, bitter marmalade infused mascarpone & cocoa nibs | 6.5 [v]

### PEANUT BUTTER COOKIE DOUGH

Baked peanut butter, pistachio, maple & dark chocolate cookie dough with salted caramel ice cream | 6.5 [pb] [gf] [n]

### PEAR & PORT CRUMBLE

A nutmeg spiced pear & Ruby Port pudding topped with a maple & hazelnut crumble. Served with vanilla crème anglaise | 6.5 [v] [gf] [n]

## Main Plates

### 8OZ FILLET STEAK

Chargrilled fillet steak, cooked your way & served with dauphinoise potatoes, celeriac & truffle purée, sautéed wild mushrooms & a rich veal jus | 28 [gf]

### 8OZ FLAT IRON STEAK

Chargrilled flat iron steak, cooked your way & served with roasted beef tomato, flat mushroom, skin-on fries & a choice of:  
• peppercorn, garlic or blue cheese butter  
• peppercorn or bernaise sauce | 17.5 [gf]

### MINTED CONFIT LAMB

Confit shredded lamb, pressed & roasted served with savoy cabbage fricassee, dauphinoise potatoes & redcurrant jus | 17.5 [gf]

### FISH & CHIPS

Brewpoint beer battered cod with chunky chips, mushy peas, homemade tartare sauce & grilled lemon | 14.5

### BRISKET DAUBE & DUMPLINGS

A classic slow-braised French stew with brisket beef, red wine, root vegetables & herbes de provence. Served with a truffle mustard mash & suet dumplings | 15.5

### HASSELBACK AUBERGINE

Baked aubergine in a rich tomato ragu with chargrilled Mediterranean vegetables, basil pesto & prosociano plant-based cheese | 13 [pb] [gf]

### HONEY & SOY PORK BELLY

Slow-cooked marinated pork belly with sesame & chilli stir-fried rice with baby corn, bok choy & bell peppers. Topped with crispy vegetable wontons | 15 [gfo]

### 21-DAY AGED BEEF BURGER

8oz beef patty in a brioche bun with tomato relish, garlic aioli, Emmental & streaky bacon served with red cabbage slaw & a choice of chips | 14.5 [pbo] [gfo]

### CHIPOTLE CHICKEN BURGER

Chargrilled chicken breast in a brioche bun with spicy Mexicana cheese, chipotle mayo & guacamole served with red cabbage slaw & a choice of chips | 14.5 [gfo]

### GRILLED HALLOUMI BURGER

Chargrilled halloumi in a brioche bun with beef tomato, baby gem, flat mushroom, basil pesto mayo & pickled red onion served with red cabbage slaw & a choice of chips | 14.5 [v] [gfo]

### BEETROOT, WALNUT & WHEATBERRY SALAD

Slow-roasted beetroot, pearl couscous & toasted walnuts in a salad of wheatberry kernels, spring onion, fresh herbs & dressed baby leaves | 9.5 [pb]

### SEAFOOD RISOTTO

Creamy saffron risotto with mussels, scallops, king prawns & smoked haddock, finished with mascarpone & Parmesan | 16.5 [gf]

## Sides

### HOUSE CHIPS

Chunky chips [pb], Skin-on fries [pb] Or Sweet potato fries [pb] | 3.5

### VINTAGE CHEDDAR MAC & CHEESE

Macaroni pasta in a rich cheese sauce | 3.5 [v]

### HALLOUMI FRIES

Crispy Cypriot halloumi with sweet chilli dip | 5 [v]

### ONION RINGS

Beer battered crispy onion rings | 3.5 [pb]

### PIGS IN BLANKETS

Pork chipolatas wrapped in bacon | 5 [gf]

### BANANA STICKY TOFFEE PUDDING

Sticky sponge pudding with banana, cinnamon & dark chocolate. Served with banana & chocolate ice cream | 7 [v]

### ICE CREAM

Vanilla [pb] [gf], chocolate [pb] [gf], salted caramel [pb] [gf], coconut [pb] [gf] | 1.5 per scoop

### SORBET

Blood orange [pb] [gf], passionfruit [pb] [gf], lemon [pb] [gf], raspberry [pb] [gf] | 1.5 per scoop



Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. For all allergen information, please scan the QR code. Prices include VAT at the current rate.  
[v] vegetarian [pb] plant-based [pbo] plant-based option available [gf] gluten free | [gfo] gluten free option available | [n] contains nuts