

**Cocktail of the Month**

**Bahama Mama**

White Rum, Coconut Rum, Cherry Brandy, Pineapple + Orange Juice  
Fresh Lemon + Grenadine **£8.5**

**Starters**

**Burrata**

Heritage Tomato, Tomato Jam, Consommé, Confit Tomato + Sourdough **£8**

**Chicken + Duck Liver Parfait**

Brioche + Caramelised Shallot Chutney **£8**

**Beef Fillet Tartar**

Salt Baked Celeriac Puree, Pickled Celeriac, Blackberry + Sourdough **£8.5**

**Nori Cured Trout**

Crispy Mussel, Pickled + Compressed Cucumber, Lemon + Buttermilk Sauce **£9**

**Main Course**

**Pan Fried Duck Breast**

Spiced Leg Bon Bon, Celeriac Fondant, Miso + Soy Ketchup  
Braised Carrots + Five Spice Jus **£21**

**Apple Glazed Pork Tenderloin**

Pomme Anna, Scallop, Apple Puree  
Tenderstem Broccoli + Pork Jus **£20**

**Sirloin Steak**

Confit Plum Tomato, King Oyster Mushroom, Rocket + Pickled Shallot Salad  
Triple Cooked Chips + Peppercorn Sauce **£26**

**Pan Roasted Stone Bass**

Pomme Dauphine, Baby Leeks, Artichoke & Caper Puree  
Artichoke + Banyuls Butter Sauce **£20**

**Pan Fried Gnocchi**

Baby Aubergine, Baba Ganoush, Caramelised Miso  
Coriander Oil + Ponzu Ketchup **£18**

**Desserts**

**Tonka Bean Crème Brulée**

Cherry Compote, Shortbread, Cherry + Cola Sorbet **£8**

**Strawberry Trifle**

English Strawberries, Vanilla Crème Pâtisserie, Sponge + Wild Strawberry Sorbet **£8**

**Dark Chocolate Tart**

Kumquat, Italian Meringue, Honey + Orange Ice Cream **£8**

**Selection 5 British Cheeses**

Pickled Walnut Chutney, Quince Jelly, Lavosh Crackers + Sourdough **£14**