



## A la Carte Menu

### Nibbles

Home-Baked Bread £ 2.00, Olives £5.00

### Starters

Gun's Hill Hen's Egg, Kentish Blue, Truffle & Cep Mushroom Veloute £12.95 (V)

Viura Verdejo, Conde Valdemar, Rioja Blanco £5.70/175ml

Venison Carpaccio, Salt Baked Celeriac, Yuzu Kosho, Gari, Truffle Mayo, Watercress £14.95

Fleurie, La Madonne £7.50/175ml

Grilled Fillet of Scottish Mackerel, Pineapple, Pork Cheek, Kimchi, Coconut £13.95

Sauvignon Blanc, Featherdrop, £7.45/175ml

Heritage Beetroot, Labneh, Pecan Satay, Grapefruit £9.95 (V)

Pinot Grigio, Castel Firmian, Mezzacorona £6.40/175ml

Tuna Tataki, Nashi Pear, Wasabi Mayo, Coriander £13.95

Calafuria Rose, Puglia, Tormaresca £8.00/175ml

### Mains

Barbary Duck Breast, Hispi, Carrot, Hasselback Potato £28.95

Corralillo, Pinot Noir £49.95/750ml

Rare Breed Pork Belly, Baby Leek, Butternut, King Oyster, Pomme Puree £25.95

Morande Merlot Reserva £26.90/750ml

South Coast Loin Of Hake, Oyster Mushroom, Broad Beans, Mussels, Lobster Sauce £28.95

Finca La Colonia Gruner Veltliner £36.90/750ml

Jerusalem Artichoke & Baron Bigod Pithivier, Broccoli, Butternut, Spinach, Spiced Sauce £21.95 (V)

Chablis, Luis Robin £36.90/750ml

40 Days Aged Sirloin of Beef (9.oz), Hand Cut Chips or Truffled Mac & Cheese, Green Beans £38.00

Extra Sauces £3.00 each – Chimichurri or Bearnaise

Privada, Malbec, Cabernet Sauvignon, Merlot £39.00/750ml

### Sides

Triple Cooked Chips £4.50

Buttered Kale, Dukkah £4.50

Glazed Hispi, Pecan, Maple, Bacon £5.00

Mixed Leaves, Gari, Yuzu Kosho Dressing £4.50

Pink Fir Potato, Spiced Dukkah £4.50

Please note there is a discretionary service charge of 10% that will be included on your bill.

Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise