Restaurant

Sourdough Boule, balsamic, olive oil and cultured butter V 481 kcal 5

Starters

Cauliflower & Gruyère Soup, smoked almonds, puffed potato V 388 kcal 9 Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal 12 Wild Game & Pancetta Terrine, pickled blackberries, bone marrow toast 561 kcal 12 Seared King Scallops, celeriac purée, smoked bacon, apple, sea purslane 411 kcal 15 Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal 12 Twice Baked Cheese Soufflé, aged cheddar, cream sauce V 516 kcal 10.5 Add Smoked Haddock 112 kcal 4

Mains

Fillet of Black Bream, toasted almonds, brown shrimp, purple sprouting broccoli 829 kcal 23.95

Confit Duck Leg, braised puy lentils, cavolo nero, mustard frills 971 kcal 24.95

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal 22

Kale, Walnut Pesto & Cavolo Nero Rigatoni, granarolo cheese, lemon pangrattato V 787 kcal 20

Cod & Crab, fillet of cod topped with a crab and herb crust, crushed peas and a light butter sauce 789 kcal 25.95

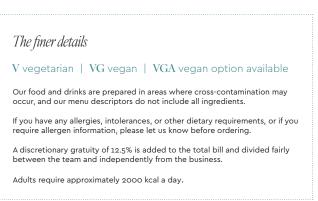
Our dry aged steaks are sourced from responsible UK producers and dry-aged for 28 days in a Himalayan salt cave, ensuring exceptional flavour and tenderness

8oz Ribeye, triple cooked chips, watercress 922 kcal 29.95 **6oz Beef Fillet,** confit shallots, sautéed spinach 712 kcal 33.95

Make it Surf & Turf, Add - Three Tiger Prawns 177 kcal 9 Add your choice of sauce - Béarnaise 397 kcal | Green Peppercorn 201 kcal | Red Wine Jus 388 kcal

Sides

Posh Fries, Parmesan and truffle 296 kcal 6 Steamed Samphire, lemon, sea salt V 108 kcal 6 Seasonal Greens V 189 kcal 5 Mixed House Salad VG 136 kcal 5 Savoy Cabbage, bacon and crispy onions V 308 kcal 5 Maple Glazed Heritage Carrots V 404 kcal 5





KITCHEN