

A la carte menu

Charcuterie selection 7pp

Vegetarian Antipasti 6pp

Padron peppers, Maldon 5.5

Follador Francesco, Prosecco di Valdobbiadene Brut Nature D.O.C.G., Veneto Italy NV (125ml) 7

Octopus carpaccio, fennel salad and crispy capers (GF) 8.5

Vino Bianco Frizzante 'Col Fondo', Az Ag. Follador Francesco, Veneto, Italy NV (125ml) (cloudy) 7

Grilled black tiger prawns and saffron aioli (GF) 8

Pinzellada, white blend macabeu-grenacha blanca, Terra Alta, Spain 2018 (125ml) 7

Trofie, green courgette, guanciale and parmesan 7.5/14

Castel de Paolis, Frascati Superiore Lazio, Italy 2019 (125ml/175ml) 7/8.5

Trofie soya mince "Bolognese" and parmesan (V) (Ve*) 7.5/14

Lanzerac, Pinotage, Stellenbosch, South Africa 2019 (125ml/175ml) 7/8.5

Chicken terrine, lovage mayonnaise and charred sweetcorn (GF*) 8

Sebastyen, Szekszard, Kadarka, Hungary 2019 (125ml) 7.5

Wild garlic and pea velouté, black olive twist (V) (Ve) (GF*) 6.5

Plot 22, Airen- Sauvignon Blanc, Spain NV (125ml) 5

32 day dry-aged steak served with roasted vine cherry tomatoes, fries and Garlic butter or red wine jus (GF)

8oz Bistro rump steak 18.5 **10oz Rib-eye 28**

Wilson Vineyard 'The Crusher' Cabernet Sauvignon, Napa Valley, California USA 2018 (175ml) 9

Grilled Cheshire pork chop, chimmi churri, braised baby gem (GF) 18.5

Echeverria, Carmenere Reserve, Valle de Curico, Chile 2020 (175ml) 8

Glazed spring lamb breast, green asparagus, IPA pickled shallots, cauliflower puree and lamb fat hassleback potato (GF) 20

Bodegas Paniza, 'Dama De Roca', Garnacha, Carinera, Spain 2020 (175ml) 8

Lancashire duck breast, sugar snap peas, purple potatoes, pickled mustard seed and hoisin dressing 19

Saint Claire, Pinot Noir, Marlborough, New Zealand 2020 (175ml) 9

Grilled polenta, tender stem broccoli, carrot puree, asparagus and IPA pickled shallots (V)(Ve)(GF) 15

Maggio Chardonnay, Lodi, California, 2020 (175 ml) 8.5

Torched Cornish mackerel fillets, Romanesco sauce and tender stem broccoli 18

Ribolla Gialla IGT Friuli Venezia Giulia, Collavini, Italy 2020 (175ml) 9

Chalk stream trout, pea, broad bean and kohlrabi fricassee, cauliflower and white wine velouté 18.5

Cantina Gullini, Fiano-Insolia, Siracusa DOC, Sicily, Italy 2019 (175ml) 8.5

Fries 4

Truffle oil and parmesan fries 5

Grilled aubergine and courgette 5

Cauliflower cheese gratin 5

Please let us know if you have any allergies or dietary requirements.

For more drink options please check our full drinks menu including our new Coravin selection, draught beers, spirits and soft drinks.