

**Charcuterie selection 8.5 pp****Olives 4****Vegetarian Antipasti 7.5 pp***Follador Francesco, Prosecco di Valdobbiadene D.O.C.G., Veneto Italy NV (125ml)*

8

**Roasted crown prince pumpkin velouté, smoked aubergine (GF) (Ve)****7.5***Mattias Riccitelli, 'The apple doesn't fall far from the tree' Torrontes, Mendoza, Argentina 2022 (125ml/175ml)* 8.5/10**Tuna crudo, textures of wild mushroom, squid ink crackers and nasturtiums (GF)****10***Este, Vinho Verde Rose, Portugal 2022 (125ml/175ml)* 7/8**Steamed Scottish mussels, Nduja and crusty bread (GF\*)****8.5***Les Coteaux Tufires, Vouvray Demi-Sec, Loire, France 2021 (125/175ml)* 8/9.5**Traditional Carbonara, winter Tuscan truffle and parmesan****11/19***Fruitiere Vinicole d'Arbois Cremant du Jura Brut 'Yellow Label', Jura, France NV* 10**Barbecued miso glazed celeriac, walnut ketchup, pickled apple and purple kale (ve) (GF)****8***Cellar Alimara, Terra Alta, Estrella de batea, Spain 2021* 7.5/8.5**Chicken yakitori, with chicken fat mayonnaise (GF)****9***Terre Grosse, Raboso, Veneto, Italy 2019* 7.5/8**32 day dry-aged Red Hereford beef, caramelised Roscoff onion, fries. (Upgrade to truffle fries for £1.50)****A choice of garlic butter or red wine jus (GF)****8oz Bistro rump steak 24****10oz Rib-eye steak****34***Quinta da Lapa 'Nana' Reserva Tinto, Tejo, Portugal 2017 (175ml)* 10.5**Confit duck leg, smoked bacon braised lentils, walnut ketchup, and red cabbage jam (GF)****26***Cave Les Coteaux Du Rhone, Arbouse Cotes du Rhone villages massif d'Uchaux, France 2020* 10.5**Iberian Pluma pork, romesco sauce, barbecued purple kale and onions (served pink) (Gf)****26***Bodegas Krontiras, Solar del Alma Reserva, Petit Verdot, Mendoza, Argentina 2018* 12.5**Roasted Lamb rack for two, maple glazed carrots, mash potato and lamb jus (GF)****56***Cantina Della Vernaccia, Cannonau di Sardegna DOC Maimone, Sardinia, Italy 2021* 11**Carrot and seaweed roulade, carrot ragu, peaso with chervil and wild garlic velouté (GF)(Ve)****20***Carinus Family Vineyards, Chenin Blanc, Swartland, South Africa 2021* 10**Venison and wild mushroom pie, parsnip puree and tender stem broccoli****20***Château Jamard Belcour, Lussac Saint-Émilion, Bourdeaux, France 2018* 12**Torched Cod fillet, braised butterbeans, cavolo nero and anchovy butter (GF)****20***Palacio del camino real, White rioja, Spain 2022(175ml)* 9**Steamed sea trout, cime de rapa, pickled celeriac and apple, celeriac dashi (GF)****24***Borgo Leo, Cataratto, Sicily, Italy* 11*Fries (Ve)*

5

*Tenderstem broccoli (Ve)*

5

*Truffle oil and parmesan fries*

6

*Cauliflower cheese*

6

*Mash potato*

5

A discretionary 10% service charge will be added onto your bill. Please let us know if you have any allergy or dietary requirement.