

## A LA CARTE

### STARTERS

#### ROAST EGGPLANT

tomato fondue, cauliflower bonbon, sourdough £8

#### SOUP OF THE DAY (Please ask your server more details)

Served with grilled garlic bread £8.5

#### OKRA FRIES

Gram flour, Tamarind and sweet mango chutney sauce (200kcal / NF) £9

#### BURRATA

Salsa Verde Heritage tomatoes, pesto garlic bread crostini (300kcal / NF) £10

#### BOUILLABAISSE

Mussels, king prawns' dumplings, squid, fennel, saffron bread (310kcal / NF) £12

#### SMOKED HADDOCK SOUFFLE

Pear carpaccio, sweet corn and cheese sauce (561kcal / NF) £12

#### PATE EN CROUTE

Pork, foigras, pistachio, Quail egg, apple chutney, sourdough (591kcal) £12

#### POTTED DORSET CRAB & KING PRAWNS

Paprika butter Crostini, red pepper and avocado coulis (561kcal / NF) £13

#### SEARED KING SCALLOPS

tomato fondue, cauliflower bonbon, pancetta (557kcal / NF) £13

### MAINS

#### Fish

##### KING PRAWNS MARINARA

Pappardelle pasta, white wine, chili, garlic, parsley, Cherry tomato sauce £23

##### FILLET OF STONE BASS

Asparagus, potato fondant, cabbage, broad bean, Champagne sauce £24

##### MONKFISH TIKKA CURRY MALABAR

Coconut, black mustard and Curry leaves gravy & saffron basmati rice £23

#### Meat

##### GUINEA FOWEL & TRUFFLE

Polenta Fondant, Parma ham, mushroom, ratatouille (735kcal / NF) £24

##### GRESSINGHAM DUCK A L'ORANGE

Potato dauphinoise, stem broccoli and orange sauce £23

##### FILLET OF VENISON

Parsley crust, potato dauphinoise, beetroot, carrot, bourguignon (NF) £24

##### RUMP OF LAMB

Mustard crust, caper new potatoes, garlic leaf puree, moussaka (NF) £24

##### GRILL DRY AGED RIBEYE STEAK 10oz

tomato, mushroom, potato chips, peppercorn & garlic butter £29

##### FILLET OF BEEF STEAK 8oz

potato fondant, tomato, mix mushroom, café de Paris butter £34

#### Vegetarian

##### PAPPARDELLE PASTA MARINARA

White wine, parsley, red chilli, garlic, parmesan cherry tomato sauce £16

### VEGAN

#### STARTERS

ROAST EGGPLANT  
tomato fondue, cauliflower  
bonbon, sourdough £8

#### OKRA FRIES

Gram flour, Tamarind, sweet  
mango chutney sauce £10

#### MAINS

PAPPARDELLE PASTA  
MARINARA  
parsley, red chilli, garlic, cherry  
tomato sauce £16

MIX VEGETABLE CURRY'S  
& RICE £16

### FROM THE GRILL

Our steaks are 28 days dry aged & black angus

RIB EYE 10oz £29.

SIRLION 8oz £28

FILLET 8oz £34

All served with grill tomato, mixed mushrooms,  
potato chips, watercress and garlic butter or peppercorn sauce

### SIDES

POTATO CHIPS with truffle oil and parmesan £4.

BAKED POTATO MASH with brie cheese £4

BROCCOLI GRATIN with bread crumb £4.

### VEGAN

#### ROAST EGGPLANT

tomato fondue, cauliflower bonbon, sourdough £8

#### OKRA FRIES

Gram flour, Tamarind, sweet mango chutney sauce £10

#### MAINS

##### PAPPARDELLE PASTA MARINARA

parsley, red chilli, garlic, cherry tomato sauce £16

##### MIX VEGETABLE CURRY'S & RICE

with papadums, mango chutney & salad £16

### DESSERTS

#### CHOCOLATE FONDANT / 14

Pistachio Ice cream

#### FLAMBE RUM BABA / 14

French brandy, apple carpaccio, raisins, vanilla cream Chantilly

#### TRIO OF CHOCOLATE MOUSSE / 12

Salted caramel ice cream (685kcal)

#### VEGAN LEMON CHEESECAKE / 12

Pomegranate

#### ASSORTED PETIT FOURS / 8

3 pieces

### KIDS

Grilled vegetable board with hummus £5

Chicken Macaroni & cheese with fries £7

Penni Pasta bolognaises £8

## **EARLYBIRD - TILL 6pm**

Two courses £22. Three courses £28

## **A LA CARTE - SET MENU**

Two courses £35.

With Wine flight £55

-----

Three courses £43.

With Wine flight £65

## **STEAK NIGHT**

Every Wednesday

## **LADIES NIGHT**

### **EVERY THURSDAY**

Free canapes and a glass house prosecco

## **AFTERNOON TEA**

Coming soon in this August