

# SAMPLE MENU

## WHILST YOU WAIT

Marinated Nocellara & Kalamata olives <sup>(VG)</sup>	4
Lovingly artisan sourdough & Netherend farm butter <sup>(D,G,V)</sup>	3
Mushroom arancini, truffle emulsion <sup>(D,G)</sup>	5

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## STARTERS

Baked heritage beetroot, pumpkin seeds, whipped tahini & almond tart thin <sup>(G,VG)</sup>	8
Jerusalem artichoke soup, confit & truffle <sup>(D,G)</sup>	9
Seared tea cured salmon, dill, potato & cucumber salad, horseradish cream <sup>(D)</sup>	10
Hazelnut crusted squab pigeon breast, morel boudin Alsace bacon & cabbage <sup>(D,G,N)</sup>	12
Fillet of beef tartare, confit egg yolk, sourdough melba <sup>(G)</sup>	14
Scallops, king oyster mushroom, roe velouté <sup>(D)</sup>	15

## MAINS

Line caught turbot, champagne & shellfish broth <sup>(D)</sup>	33
Herb crusted cod loin, curried cauliflower, wild mushrooms <sup>(D,G)</sup>	26
Roasted duck breast, confit duck patty, port & lime glazed baby pear <sup>(D)</sup>	28
Sage gnocchi, roast butternut squash, Blacksticks Blue <sup>(G,V,D)</sup>	20
Lamb saddle fillet, shoulder pie, roast garlic, buttered heritage carrots <sup>(D,G)</sup>	30
Fillet of beef Rossini, Madeira & truffle sauce <sup>(D,G)</sup>	42
Roasted salsify, Jerusalem artichoke, cèpes & truffle <sup>(D,VG)</sup>	20
Salt aged rack of lamb, Dauphinoise potato, lamb jus (for two) <sup>(D)</sup>	75
Goosnargh truffle chicken, celeriac & garlic purée (for two) <sup>(D,G)</sup>	50



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Please inform your waiter of any allergy or dietary requirements when making your order.

Prices include VAT at 20%.

12.5% discretionary service charge will be added to your bill

## HOMELY CLASSICS

Battered fish & chips, mushy peas, tartare sauce <sup>(G)</sup>	17
Braised lamb pie, roasted jus	18
Truffle macaroni <sup>(G,D,V)</sup>	16
Caesar <sup>(D,G)</sup>	8/14
<i>add chicken</i>	6

## FROM THE ROBATA GRILL

Cooked over open fire

Our meat is sourced from local British farmers

Sirloin, 10oz <sup>(D,G)</sup>	30
Ribeye, 10oz <sup>(D,G)</sup>	30
Barnsley chop <sup>(D,G)</sup>	24
Tomahawk, 42oz (for two) <sup>(D,G)</sup>	100
Whole Seabream	25
Beef & bone marrow burger <sup>(D,G)</sup>	15
<i>Add smoked bacon &amp; farmhouse cheddar or avocado &amp; egg</i>	3

## SAUCES

Peppercorn <sup>(D)</sup>	3
Béarnaise <sup>(D)</sup>	3
Port & Stilton <sup>(D)</sup>	3
Garlic butter <sup>(D)</sup>	3

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## SIDES/ SALADS

Smoked bacon cabbage <sup>(D)</sup>	4
Triple cooked chips	4
Chantenay carrots <sup>(D)</sup>	4
Mashed potatoes <sup>(D)</sup>	4
Buttered kale <sup>(D)</sup>	4
Tender stem broccoli <sup>(D)</sup>	4.5
Garden leaf	4
Chicory, blue cheese & walnut <sup>(D,N)</sup>	6