

SNACKS & NIBBLES

Warm rosemary Tortano bread,
salted butter £4

Nocellara del Belice olives £4

Blistered Padrón peppers £4.5

Gruyère Gougères £3.5

Parmesan arancini £4

Cobble Lane saucisson £5

THE MARCUS GILBERT WAREING SCOTT

CHAMPAGNE & SPARKLING

Nyetimber "Classic Cuvee", W. Sussex, England
£15

Gosset Extra Brut, Champagne, France
£15

Pierre Paillard, Grand Cru Rose, Champagne,
France £18

Gosset Le Cercle Brut, Marcus Edition,
Champagne, France £18

STARTERS

House cured salmon
citrus fruits,
pickled radishes
£14

Snails,
chargrilled sourdough, parsley,
roasted garlic, shallot
£10

Burrata,
shiitake mushroom,
clementine salad ^V
£12

Jerusalem artichoke soup,
artichoke crisps ^V
(recommended with truffle)
£8

Barbecued mackerel,
venison broth, monk's beard,
fermented apple
£10

Pig's head terrine,
golden enoki, mushroom
ketchup
£12

Celeriac soup,
toasted walnut,
Pink Lady apple ^{Ve}
£8

Duck liver parfait,
grilled orange
marmalade, brioche
£12.5

add seasonal truffle £6

MAINS

HOUSE SPECIAL

Cumbrian rose veal rump
barbecued in cream,
salsify, whole grain mustard
£36

Roasted chicken breast,
herb gnocchi, mushroom & tarragon sauce
£18

Gilthead sea bream,
daikon, sea purslane, Fowey mussels
£18

Lemon sole cooked on the bone
with violet artichokes
£22

Crispy skin Loch Duart salmon,
beetroot relish, horseradish
£18

Free range organic duck egg, Puy lentil
cassoulet, alexander shoots ^V
£17

Grilled aubergine,
turmeric, tomato, dukkah ^{Ve}
£17

FROM THE CHARCOAL GRILL

Dry-aged chateaubriand (to share for two)
£75

Dry-aged Shorthorn beef fillet
£36

Dry-aged Aberdeen Angus sirloin steak
£32

Dry-aged Shorthorn Rib-eye steak
£34

200g Hanger steak
£18.5

Whole roasted quail,
Puy lentil & sausage cassoulet
£28

Saddleback pork rump,
pickled Yorkshire rhubarb,
alexander shoots
£23

Harissa marinated lamb shoulder,
smoked aubergine, labneh
£26

add seasonal truffle £12

SAUCES

Truffle / Peppercorn / Red wine / Mustard / Mushroom & tarragon
£2.75 each

VEGETABLES & SALADS

Chestnut mushrooms, garlic & herb butter £4.5

Triple cooked chips, Sarson's mayonnaise £5

Pomme puree £6

Roasted January King cabbage, shallot & bacon gastric £4

Buttered greens £4

Bitter leaf salad £3.5

Potato Dauphinoise £6

Rocket, pesto, Parmesan, black olive, balsamic £4.75

Steamed broccoli, salsa verde, toasted almonds £5

DESSERTS

Blood orange tart with
passion fruit
£8.5

Chocolate nougat,
salted caramel, hazelnut
£10

70% Valrhona chocolate
mousse, coconut, clementine ^{Ve}
£8.5

Masala chai soft serve,
kumquat & Chilli
£6

Bergamot cheesecake,
Earl Grey
£8.5

Yorkshire rhubarb & pear
crumble, ginger custard
(please allow 15 min)
£9

Treacle tart,
crème fraîche
£8

Chocolate panna cotta with
ginger & honey granola
£7.5

Apple tarte tatin,
honeycomb ice cream
(please allow 15 min)
(to share)
£16

LA FROMAGERIE
CHEESE SELECTION
£15

Chocolate truffles by "Paul A. Young"
Champagne truffle | Peanut butter & raspberry jelly
£4

SWEET WINES

By the glass

2015 Gewürztraminer 'Vendanges Tardives' £12
Cave de Turckheim, Alsace, France

2010 Château Filhot £15
2ème Cru Classé, Sauternes, France

1986 Château D'Yquem 'Lur Saluces' £45*
1er Cru Supérieur Classé, Sauternes, France

2017 Riesling "Cordon Cut" £14
Mount Horrocks, Clare Valley, Australia

2016 Changyu Golden Diamond Vidal Ice Wine £14
Shandong, China

2015 Jurançon "Clos Urolat" Charles Hours £11
South West, France

2010 Tokaji Aszú '5 Puttonyos', Dereszla £14
Tokaji, Hungary

2013 Moscatel "MR", Telmo Rodriguez £9.50
Malaga, Spain

NV PX- "Antique", Fernando de Castilla £15
Sanlúcar de Barrameda, Spain

2016 Coteaux de Layon St Aubin £13.5
Loire, France

A glass of sweet wine is served at 100ml (*50ml)

SUNDAY ROAST

The quintessential British roast with all the trimmings

3 courses £35

Available on Sunday, 12:00pm - 2:45pm

BOOK TABLE