



SAMPLE SPECIALS MENU

Starters

- Goan style Cornish mussels**, coconut milk, fresh coriander, crispy onion bhaji (*gf) 11.95
- Baked black truffle Camembert to share**, onion and sherry marmalade, ancient grain sourdough (v) (*gf) 15.5

Mains

- Venison ragu, gnocchi**, pumpkin purée, sage, capers 17.5
- Miso cod, baked squash**, miso mayonnaise and seaweed crumb (*gf) 18.5
- 14 hour braised featherblade steak**, bourguignon garnish, parsley and horseradish mash (*gf) 22.95
- Chateaubriand to share**, pressed potato terrine, beef fat roasted carrots, chervil hollandaise (*gf) 84.95

Desserts

- Tarte fine, golden delicious apples**, all butter puff pastry, vanilla gelato (v) 10.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (*GF) = Can be adapted to Gluten Free on request
(**) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.