

SIMPLY DONE

2 courses £21 | 3 course £25

APPETISERS

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Smoked salmon  
buckwheat, confit lemon, quails egg

Chicken liver parfait  
apple chutney, fried pecans

Light cream garlic soup  
Jerusalem artichoke crisps

MAINS

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Crispy fried brill  
mussel sauce, potato mousse

Braised duck  
fried potato, celeriac puree

Hand-rolled tagliatelle  
cep puree & flat parsley

DESSERTS

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Key lime "pie", lime meringue, coconut sorbet

Tiramisu, mascarpone ice cream, espresso granite

Cheese of the day, quince, walnut bread  
(£5 supplement)

À LA CARTE

APPETISERS

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Potato & foie gras terrine  
sauernes jelly, mushroom caramel £11.5

Orkney sea scallop  
caramelised cauliflower, curry oil £12.5

Beetroot red wine terrine  
yoghurt & broccoli crumbs £9

MAINS

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Braised ox cheeks in red wine  
smoky mash, mushrooms, bacon £23

Poached turbot  
mussel sauce, fennel, potato mousse £24

Winter truffle risotto  
slow cooked egg £18

DESSERTS

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Tokaji parfait  
agen prunes, pear mousse £8

Chocolate,  
passion fruit & caramel, exotic fruit sorbet £8

British & French cheeses,  
walnut bread, quince £12.5

JOSPER – DRY AGED 48 DAYS

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Fillet 220g £36

Sirloin 250g £29

Picanha 220g £22

Rib-eye 250g £28

FOR TWO

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Loin of lamb, £55  
French bean salad, aubergine miso purée, confit garlic

Côte de Bœuf 600g, £60  
hand-cut chips, onion rings, green salad  
(please allow 35 minutes)

SIDES

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French fries £4

Silky mash £4

French bean salad £4

Glazed carrots £4

Tomato, basil & shallot salad £4