

## Evening à la carte menu

Fresh focaccia bread, *olive oil & Modena balsamic* 1.5

Cauliflower soup, *argan oil & chive* 6

Slow roasted heritage beetroot, *goats cheese, honeycomb, za'atar* 8

Artisan charcuterie board, *pickles, flat bread* 8

Falafel & tabbouleh, *hummus & flat bread* 8

Organic smoked salmon, *celeriac & apple rémoulade, granary toast* 9

Grilled swordfish, *barley & wild rice, avocado & pomegranate, mint & chilli dressing* 9

Spanish chorizo, *roasted red onion, deep fried poached egg, Rioja wine jus* 8.5

Pan roasted hake, *pepper, fennel & tomato stew with planchada beans & aioli* 16

Pan fried gilt-head bream, *cider broth, clams, samphire, peas, new potatoes* 14.5

Pumpkin ravioli, *mushroom puree, black cabbage, sprouting broccoli, chestnut & ciabatta crumb* 13

Roasted chicken with lemon, *chilli & garlic, smoked aubergine salad, roasted sweet potato* 15.5

21-day aged 8oz Black Angus Sirloin steak, *béarnaise or peppercorn sauce, thrice cooked chips* 23

Chargrilled Dingley Dell pork rib eye steak, *braised savoy cabbage, sage and garlic butter jus* 15

Seasonal greens 4

Skinny fries 4

Thrice cooked chips 4

Mixed leaf salad 4

New potatoes, *butter, sea salt & parsley* 4

Baked custard, *spiced roasted plums, tozetti biscuit* 7

Steamed syrup sponge, *vanilla ice cream* 7

Triple chocolate brownie, *milk chocolate mousse, salted caramel ice cream* 7

Pavlova, *Chantilly cream, coconut ice cream, hot blackcurrant compote* 7

Selection of cheeses, *quince paste, oatcakes, fruit & nut bread* 10

2 handmade William Curley chocolates 4, *with coffee* 5.5 or *glass of Cadillac* 9

A 12.5% discretionary service charge will be added to your bill

Food Allergies & Intolerances: Before you order your food and drinks, please speak to our staff if you want to know about our ingredients