



SUNDAY

2 courses £35/ 3 courses £40

Aperitifs

Botivo Spritz £7.00

Botivo, soda

Sloegroni £9.50

Sloe gin, vermouth,
campari

French 75 £9.50

Gin, lemon juice,
sugar, prosecco

Nibbles

House rosemary focaccia, homemade butters £8

Whipped cods roe, salt and vinegar crisps £7

Starters

Soup of the day, warm bread, butter (V)

Cod fishcake, smoked parsley sauce, pickled shallot, parsley oil

Albarino, Pazo do Mar, 'Coral do Mar' Spain

Smoked chicken and ham terrine, tomato and jalapeno chutney, brioche

Pinot noir, USA

Cured trout, cucumber, dill emulsion, sea herbs

Unwooded Chardonnay Reserva, Vina Echeverria, Chile

Mains

Roasted dry aged sirloin beef, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy

Rioja Reserva, Bodegas Ondarre, Spain

Nut, date and sage roast, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy (V)

Chablis, Domaine Jean Goulley, France

Partridge and haggis ballotine, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy

The Black Shiraz, Berton Vineyard, Australia

Pork ribeye, pork fat rosti, black pudding, winter cabbage & bacon, mustard sauce

Malbec, 'This is not another lovely Malbec', Argentina

Fish of the day, king prawns, nduja sauteed potatoes, romesco sauce

"Desir", Chateau Oumsiyat, Lebanon

Butternut squash gnocchi, roasted squash, shimeji mushroom, basil pesto, toasted pumpkin seed, basil oil (V)

Gavi Del Commune di Gavi, 'Fossili' San Silvestro, Italy

Desserts

Sticky toffee pudding, toffee sauce, Stout ice cream

Pedro Ximenez

Dark chocolate delice, salted caramel, candied hazelnut, milk chocolate sorbet

Elysium' Black Muscat, Quady, USA

Parkin & parsnip ice cream sandwich, whisky gel, parsnip puree, candied pecan

Ice Wine, Pelee Island, Canada

Bread and butter doughnut, Yorkshire rhubarb, vanilla ice cream

Michele Chiarlo "nivole", Italy

Selection of three cheeses, crackers, truffle honey (£5 Supplement)

10 year old Tawny Port, Barros, Portugal

An optional service charge of 10% is added to all our bills.

Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.