

FOR THE TABLE

"Pochon" Bread 5
sourdough & butter 597 kcal

Nocellara Olives (vg) 5.5



SUNDAY ROAST 12PM

All served with Yorkshire pudding, roasties, seasonal vegetables & gravy

Gloucester Old Spot Pork Belly 26 apple sauce 1789 kcal

62-day aged Hereford Beef Rump 32 horseradish 1580 kcal

Planning an event or celebration? Scan below for further information



BRUNCH

Lobster Omelette Arnold Bennet 21 French Toast smoked haddock & gruyere cheese streaky bacon, wild mixed berries, 571 kcal whipped crème fraîche 1512 kcal Truffled Croque Monsieur 16 Gruyere cheese, honey roasted ham, Benedict, Florentine, or Royale 13.5/14/15.5 Dijon mustard& fresh autumn truffle 699 kcal two poached eggs, toasted English muffin, hollandaise 730 kcal / 627 kcal / 584 kcal Avocado & Poached egg (v) 17 habanero hot sauce, sour cream, taco & aged cheese 798 kcal

STARTERS

Leek & Potato Velouté (vg) sourdough croutons, lovage & parsley salsa Verd 410 kcal	9 de	Steak Tartare slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese 566 kcal	16	
Rock Oysters 1/2 Dozen shallots & cabernet sauvignon vinegar 118 kcal	22	Crevettes Bouquet served on ice, Sriracha mayonnaise 531 kcal	13	
Burrata (v) truffle dressing, wild mushroom toast, early harvest olive oil 565 kcal	15	Spicy Salmon salmon tartare, chilli garlic ponzu, avocado, crème fraiche & crispy wonton 347 kcal	16	
MAINS				
Roast Heritage Carrot (vg)	18	Miso Marinated Loch Duart Salmon	26	

Truffle & Burrata Ravioli (v)

dill & shiso oil 397 kcal

wild broccoli, roast garlic, chilli lemon butter sauce, toasted parmesan breadcrumbs 530 kcal

chickpea & tahini dressing, pine nuts brittle,

BBQ Glazed Bacon Rib Chop triple mac & cheese, salted cucumber

1424 kcal

Miso Marinated Loch Duart Salmon soy & lemongrass master stock, edamame, carrot shimeji mushrooms 529 kcal

Bluebird Angus Burger double dry aged Angus patty, kimchee, garlic mayo & smoked cheese 888 kcal

23 Ribeye Steak 39
42-day dry aged grass-fed 1077 kcal
add sauce – extra 3
Bearnaise 221 kcal | peppercorn 304 kcal

16



SIDES

Fries (vg) 605 kcal	6
Gem Leaf Salad (v) 103 kcal parmesan, croutons & champagne vinegar	6
Heritage Carrots (vg) 315 kcal honey & five spice, toasted cashew	ć
Truffle Mash Potatoes (v) 500 kcal black truffle & 36-month Parmesan	8
Hispi Cabbage 283 kcal	7

DESSERTS

Vanilla Crème Brûlée (v) Fresh blackberry, blackberry coulis & mint 712 kcal	9
Winter Berry Cheesecake (v) fresh blackberries, black berry gel & mint 806 kcal	9
Black Forrest Mousse (v) 72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut 781 kcal	9
British Cheese Board (v) Tunworth, Montgomery's Cheddar, Colston Bassett Stilton, grapes, celery, quince & crackers 672 kcal	16
Ice Cream (v) & Selection Sorbet 3 per sco	op



