



A LA CARTE
From Noon

Starter

Jerusalem Artichoke Soup (V) (Ve*) (Gf*) 8.50
Smoked almond, chive

Maple Glazed Bacon Loin (Gf*) 12.50
Pineapple salsa, tomato & chilli chutney

Smoked Salmon (Gf*) 12.50
Avocado, caviar, cucumber, ponzu

Chicken Caesar Salad (Gf*) 10.50
Caesar dressing, croutons, herbs

Ham Hock & Chicken Terrine 10.00
Pickled onion, oat crisps, apple chutney

Main Course

Steak Frites (Gf*) 25.50
6oz Sirloin steak, fries, salsa verde, béarnaise

Pappardelle 24.50
Duck leg, tomato & red wine sauce, broccoli, pine nuts

Pan Fried Sea Bass (Gf*) 24.00
Chive butter sauce, crushed new potato

Spring Vegetable Fricassee (V) (Ve*) (Gf*) 17.00
Silken tofu, tarragon sauce, lovage emulsion

Slow Cooked Pork Belly (Gf*) 23.00
Choucroute, pickled apple, confit potato

Roast Chicken (Gf*) 23.00
Braised leek, fondant potato, parsley sauce

Sides

Panache of seasonal vegetables, salsa verde (V) (Ve) (Gf*) 4.00*
New potatoes, herb butter (V) (Ve) (Gf*) 3.50*
Chips (V) (Ve) 4.00*

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. A food allergy advice list is available, please ask staff for details. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. Our fish may contain small bones. (V) does not contain meat. (Ve) does not contain any animal products. (Ve*) can be prepared without any animal product on request. (Gf*) Gluten free option available upon request



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Dessert

Affogato (V) (Gf*) 6.50
Vanilla ice cream, chocolate, espresso

Sticky Toffee Pudding 8.00
Vanilla ice cream

Cheese Board (Gf*) 12.50
A selection of artisan cheeses, appropriate garnish, house made biscuits

Dark Chocolate Tart 9.00
Marmalade ice cream, almond

Rhubarb (Gf*) 8.50
Vanilla, orange, cinder toffee

Port 50ml

Taylor's first estate 20% 5.00
Taylor's 10yr tawny 20% 7.00

Brandy 25ml

Courvoisier VS 40% 4.80
Hennessy VS 40% 4.90
Remy martin VSOP 40% 5.10
Hennessy XO 40% 21.00

Coffee

Outpost coffee roasters (Nottingham) speciality coffee blend

Espresso 2.75
Espresso macchiato 2.75
Americano 2.75
Caffe latte 3.50
Flat white 3.25
Cappuccino 3.50
Caffe mocha 3.75
Hot chocolate 3.50
Liqueur coffee 5.50
Tea 2.65

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