

Jerusalem artichoke soup, crisp pancetta & truffle oil	7.75	
Beetroot & red onion tarte tatin, rocket, watercress & goats cheese	9.00	
Poached pear, charred cauliflower, roquefort, cashew & endive	9.35	
Caesar salad (prosciutto, egg, parmesan, anchovies) / with chicken	10.50/14.75	
Smoked duck, Waldorf salad, balsamic glaze	10.35	
Carpaccio of venison loin, pickled fennel, rosemary, orange & baby beetroot	10.75	
Tempura of calamari & courgette with a soy, ginger & honey dip	11.45	
Crab mayonnaise, gazpacho dressing, tempura of avocado	13.75	
“Brocket Hall” pork & apple sausages, mash, confit fennel, red wine jus	15.90	
Tagliatelle, roast pumpkin, chilli pesto, toasted seeds, crumbed feta	9.90/17.25	
Scottish salmon fishcakes, buttered spinach, basil foam	10.20/18.95	
Fillet of bream, celeriac puree, confit salsify, baby artichokes, parsley sauce	20.50	
Veal osso bucco, sweet potato & ginger puree, wild mushrooms, gremolata	21.85	
Half roast “Sutton Hoo” chicken, goose fat potatoes, chantenay carrots	21.90	
Norwegian “Skrei” cod, squid ink risotto, peas & chorizo, saffron aioli	22.25	
10oz grilled Dutch veal cutlet, thyme & garlic butter & fries	34.50	
Grilled 35 day dry aged scotch “Buccleuch” steak, béarnaise & fries		
	8oz Rib-eye	28.50
	6oz Fillet	33.25

Side orders £5 each

French fries	Creamed potato
Mixed leaf salad	Curly kale, onion & garlic
Steamed broccoli, chilli & olive	Courgette spaghetti, citrus & parmesan
Rocket & Parmesan salad	Tomato, onion & basil salad

All of our fish originates from ethically managed, environmentally kind, sustainable sources

Should you have a food allergy please advise the waiting staff.

Menus detailing allergens are available upon request.

Whilst every effort is made to be extremely careful, we cannot guarantee any of our dishes will be free of any traces of allergens, including peanuts.

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