



Set Menu 2026

Wednesday to Saturday 12pm – 2:00pm

Tuesday to Saturday 5:30pm – 6.30pm (Last Orders)

(we may require the table back for the second sitting)

2-Courses £31 | 3-Courses £36

Tuesday-Saturday Special Wine Offer

2-Courses £36 or 3-Courses £41 including a glass of Esk Valley Sauvignon Blanc 2024 or Septima Malbec 2024 (125ml)

Soup of the Day (gfo) (dfo)

Oysters (gf) (df)

Green Grape & Tarragon Dressing

Beef Tartare (gfo) (df)

Served Raw, Dijon Mustard, Capers, Chives, Cured Grated Egg Yolk, Horseradish, Crostini

Pan Seared Octopus (df)

Parsnip and Cauliflower Puree, Honey Miso Glaze, Nori, Furikake Spice

7oz Beef Striploin (dfo)(gfo)

Peppercorn, French Fries

Moules (gfo) (dfo)

Dill-Infused Guernsey Cream, Shallots, White Wine

Local Pollock

Herb Crusted Nuggets, Pea Cream, Tartare Sauce

Tagliatelle

Pesto, Cherry Tomato, Rocket, Parmesan

Chocolate Custard Cake

Chocolate & Orange Cremeaux

Strawberry Cake

Cream Cheese Ice Cream, Mixed Berries Compote

Selection of Ice Creams/Sorbets (2 scoops) (gf) (dfo)

Selection of 3 Cheeses (gfo)

Crackers, Chutney, Celery, Grapes

Side Orders

Jersey Royal Potato £6 Creamed Spinach (gf) £6 Tiple Cooked Chips £6

Glazed Carrots £6 Buttered Seasonal Greens with Capers £7 Tenderstem Broccoli with Smoked Almonds £6

Truffle Mac and Cheese £9 Chopped Green Salad £7

Home Baked Bread £4.20 Mac and Cheese £7

From the 1st of August 2026 a discretionary 10% service charge will be added to your bill. Thank you for supporting our team.