



Bar Snacks

Gordal Olives £4 Smoked Almonds £3.50

Set Menu

Wednesday to Saturday 12pm-2pm | 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

Set Menu with Wine
2-Courses £36 | 3-Courses £41
including a 125ml glass of Esk Valley Sauvignon Blanc 2024 or Septima Malbec 2024

Soup of the Day (gfo)(dfo)

Oysters (gf)(df)

Green Grape & Tarragon Dressing

Smoked Duck Breast

Celeriac Puree, Pickled Blackberries, Jus, Truffle Oil

Salmon Crudo (gf)(df)

Lemon Gel, Capers, Olive Oil, Dill, Chives

7oz Beef Striploin (dfo)(gfo)

Peppercorn Sauce, French Fries

Moules (dfo)(gf)

White Wine, Guernsey Cream, Dill, Tarragon, Shallots

Pan Fried Cod (gf)

Asparagus, Fish Sauce, Herb Oil

Spinach Ricotta Tortellini (v)

Pepper Saffron Velouté, Herb Oil, Parmesan, Herb

Espresso Martini Cheesecake

Kahlua & Coffee Syrup

Strawberry Matcha Tiramisu

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

Selection of 3 Cheeses (gfo)

Crackers, Chutney, Celery, Grapes

Side Orders

La Ratte Potatoes (dfo) £6 **Creamed or Buttered Spinach** (gf) £6 **Buttered Seasonal Greens with Capers** (dfo) £7
French Fries £6 **Honey Glazed Carrots** (vgo) £6 **Home-Baked Bread** £4.20 **Chopped Green Salad** (vg) £6
Broccoli Florets with Chilli & Garlic Butter (dfo) £6 **Mac and Cheese** £7 **Truffle Mac and Cheese** £9

Dietary key: (v) vegetarian | (vg) vegan | (vgo) vegan option | (df) dairy free | (dfo) dairy free option
(gf) gluten free | (gfo) gluten free option

A discretionary 10% service charge will be added to your bill. Thank you for supporting our team.