



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)

Ponzu Dressing

Sea Bream Ceviche (gf)(df)

Cucumber, Chilli, Fresh Strawberry, Strawberry Sauce, Lime

Smoked Duck

Carrot Puree, Lemongrass Jus, Pickled Carrot

7oz Beef Striploin (dfo)(gfo)

Garlic Butter Sauce, French Fries

Moules (dfo)(gf)

White Wine, Guernsey Cream, Dill, Tarragon, Shallots

Pan Roasted Salmon (dfo)(gf)

Shellfish Bisque, Charred Fennel, Saffron Mashed Potato

Pea and Shallot Ravioli (v)(vgo)

Pea Velouté, Garden Peas, Asparagus, Parmesan

New York Cheesecake

Mixed Berries, Strawberry Puree, Vanilla Ice Cream

Coconut and Passion Fruit Parfait

Diced Mango, Passion Fruit Coulis

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.