

NIBBLES AND SHARING DISHES

Gordal Olives ^(vg)	£4	Charcuterie Platter (for two)	£18
Smoked Almonds ^(vg)	£4	Vegetarian Platter (for two) ^(v)	£18
Artisan Bread & Butter ^(v)	£6	Mackerel Rillettes & Olive Bread	£7

SMALL PLATES

Pumpkin Velouté ^{(v)(gf)} Sage & Croutons	£12
Beetroot Burrata Salad ^{(v)(vg*)} Shaved Radishes, Candy Beetroot Coulis	£12
Gin-Cured Salmon Beetroot Relish, Horseradish, Cucumber & Dill	£14
Sundried Tomato Risotto ^(vg) Cheese Fondue, Basil, Vegetarian Parmesan	£12 / £25
Bucatini Carbonara Crispy Guanciale & Cured Truffle Egg Yolks	£13 / £26
Caesar Salad With Grilled Chicken	£12 / £18 £ 25

TOAST WITH THE MOST

All served with chips or salad

Triple Decker Smoked Salmon Sandwich Cucumber & Cream Cheese	£17
Club Sandwich Chicken, Bacon, Egg, Tomato	£22
Vegetarian Club Sandwich ^{(v)(vg*)} Avocado, Egg, Tomato	£22

LATE RISERS

Served until 5pm

Eggs Royale Poached Egg, Smoked Salmon & Hollandaise (545 kcal)	£17
Eggs Royale Poached Egg, Ham & Hollandaise (519 kcal)	£17
Poached Eggs, Avocado, Harissa Toast ^(v) (606 kcal)	£17

SIDES

Rocket & Parmesan Salad
Broccoli
Creamy Mash
Skinny Fries
Asian Slaw

£7 each



Invisible Chips £3.50

Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livelihoods are disappearing. 0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

BIG PLATES

Grilled Hake Potato Gnocchi, Chestnuts, Smoked Bacon & Pumpkin	£30
Braised Beef Daube Red Cabbage, Salsify, Dauphinoise Potato	£30
Crispy Fried Cauliflower Steak, ^{(v)(vg*)} Yeast Extract, Golden raisin, Pickle Puree	£24
116 Beef Burger Bacon & Smoked Applewood Cheddar, Chips Please note that our burger can only be served well done.	£24
Daily Market Catch	£MP

FROM THE GRILL

All served with grilled mushrooms, vine tomatoes & Bearnaise sauce

Beef Rib-Eye 200g	£38
Beef Fillet 200g	£50

SET MENU

Pumpkin Velouté, Sage & Croutons ^{(v)(gf)} Beetroot Burrata Salad, Radishes, Candy Beetroot Coulis ^{(v)(vg*)} Bucatini Carbonara, Crispy Guanciale & Truffle Egg Yolks ~~~~ Hake, Potato Gnocchi, Chestnuts, Smoked Bacon & Pumpkin Braised Beef Daube, Red Cabbage, Salsify, Dauphinoise Potato Crispy Fried Cauliflower Steak, Golden raisin, Pickle Puree ^(v) ~~~~ Black Forest Mousse, Chocolate Brownie, Cherry Sorbet Chocolate Cake, Mango & Passion Fruit, Vanilla Ice Cream British Cheese; Winslade, Winterdale Shaw, Devon Blue Supplement £5 Two Courses £28 Three Courses £33
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Executive Chef Ian Howard / Food and Beverage Manager Filomena Clarizio

Please inform us of any allergies or dietary requirements so that we may assist you. Adults need around 2000 calories a day.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

(V) Vegetarian, (VG) Vegan, (VG*) Vegan on Request

Please use the QR code to access all allergen information.



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