

MENU ONE

£35.00

STARTERS

Cider & onion soup

Cheese on sourdough toast (v)

Tamarind glazed heritage beetroot

Baby spinach, salted pistachios, soya labneh (Ve)

Fried chilli squid

Thai herbs, noodle salad

MAINS

All our dishes are served with mixed salad (Ve) & house cut chips

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Butternut squash ravioli

Sage beurre noisette, walnuts (v)

Argentina | Las Pampas | Ribeye 225g

Free range Black Angus & Hereford

Roast salmon

Creamed potatoes, kale, parsley sauce

Skewered chicken souvlaki

Grilled flatbread, tzatziki

DESSERTS

Sticky toffee pudding

Vanilla ice cream (v)

Apple & blackberry crumble

Vanilla custard (v)

Ice cream

Selection of homemade ice creams (v)

Served with a chocolate & hazelnut wafer biscuit

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

MENU TWO

£40.00

STARTERS

Butternut squash ravioli
Sage beurre noisette, walnuts (v)

Chicken skewers
Tikka spices, mint yoghurt

Tempura king prawns
Chilli jam, lime

MAINS

All our dishes are served with mixed salad (Ve) & house cut chips

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Quicke's Cheddar cheese, leek & sweet potato tart
Poached free range egg, truffle butter (v)

Slow roast crispy duck
Red wine, apple, honey, sage

Argentina | Las Pampas | Ribeye 250g
Free range Black Angus & Hereford

Sea bass
Simply grilled

DESSERTS

Bread & butter pudding
Poached apricots (v)

Caramel crème brûlée
Shortbread biscuit (v)

Ice cream
Selection of homemade ice creams (v)
Served with a chocolate & hazelnut wafer biscuit

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MENU THREE

£49.50

APPETISERS

Giant Apulian Cerignola olives (Ve)

San Francisco sourdough

Freshly baked bread, Jersey butter (v)

STARTERS

Tamarind glazed heritage beetroot

Baby spinach, salted pistachios, soya labneh (Ve)

Tuna tataki

Grapefruit ginger soy

Isle of Man scallops

Chorizo, broccoli, romesco sauce

Seared beef fillet carpaccio

Wasabi remoulade

MAINS

All our dishes are served with mixed salad (Ve) & house cut chips

Quicke's Cheddar cheese, leek & sweet potato tart

Poached free range egg, truffle butter (v)

Argentina | Las Pampas | Ribeye 300g

Free range Black Angus & Hereford

Wild Scottish Venison | Argyllshire Forest | Fillet 200g

Pickled red cabbage, butternut squash purée, Madeira sauce

Tuna au Poivre

Béarnaise sauce

Sea bass

Tikka spices or simply grilled

DESSERTS

Chocolate fondant

Vanilla ice cream (v)

Monkey shoulder cheesecake

Ginger nut biscuit, sour cherries (v)

Quicke's Vintage Cheddar (v) | Colston Bassett Stilton (v) | Tunworth

Water biscuits, pear & apple chutney, red grapes, walnuts

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