

# Menu 1

## 34.25

### STARTERS

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**Wood Roast Baby Beets** (n)  
Buffalo ricotta, watercress, smoked seeds

**Smoked Chicken Liver Pâté**  
Rye toast, pickled cucumber

**Celeriac & Apple Soup** (v) (n)  
Blue cheese, chestnuts

### MAINS

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**Mushroom Risotto** (v)  
Cheese wafer, truffle oil

**Las Pampas | Argentina | Sirloin 225g**  
Aberdeen Angus 150 days corn fed

**Teriyaki Arctic Salmon**  
Pickled onions

**Twice Cooked Baby Chicken**  
Chilli jam, kaffir lime leaf salt

All our dishes are served with mixed salad  
& triple cooked chips (v)

### DESSERTS

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**Iced Banana Profiteroles** (v) (n)  
Salted caramel sauce

**Passion Fruit Crème Brûlée** (v)  
Fresh passion fruit

**Ice Cream** (v)  
Selection of homemade ice creams

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All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

# Menu 2

## 39.50

### STARTERS .....

**Mushroom Risotto (v)**  
Cheese wafer, truffle oil

**Chicken Yakatori**  
Teriyaki, sesame

**Tempura**  
King prawns, padron peppers, soy

### MAINS .....

**Butternut Squash & Goats Cheese Tart (v)**  
Duck egg, lemon & thyme butter sauce

**Twice Cooked Baby Chicken**  
Chilli jam, kaffir lime leaf salt

**Aberdeen Angus | British Isles | Sirloin 275g**  
Native grass fed

**Swordfish Steak**  
Heirloom tomato salad, chimichurri dressing

All our dishes are served with mixed salad  
& triple cooked chips (v)

### DESSERTS .....

**Chocolate Delice (v)**  
Honeycomb, lime sorbet

**Passion Fruit Crème Brûlée (v)**  
Fresh passion fruit

**Ice Cream (v)**  
Selection of homemade ice creams

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# Menu 3

## 47.25

### APPETISERS

**Cerignola Olives (v)**  
**Pain De Campagne (v)**  
Normandy butter

### STARTERS

**Charcoal Grilled Asparagus (v)**  
Poached duck egg, truffle butter

**Dressed Isle of Man Crab**  
Rye toast, mayonnaise, lemon

**Chicken Yakitori (n)**  
Teriyaki, sesame

**Wagyu Beef Skewers**  
Chilli, ginger, spring onion

### MAINS

**Butternut Squash & Goats Cheese Tart (v)**  
Duck egg, lemon & thyme butter sauce

**Las Pampas | Argentina | Sirloin 300g**  
Aberdeen Angus 150 days corn fed

**Lamb Chops**  
Korean spices, pickled onions

**Yellowfin Tuna**  
Salsa verde

All our dishes are served with mixed salad & triple cooked chips (v)

### DESSERTS

**Chocolate Delice (v)**  
Honeycomb, lime sorbet

**Drunken Pineapple (v)**  
Rum, plum wine, coconut sorbet

**Colston Bassett Stilton (v) | Tunworth | Mayfield Swiss (v)**  
Water biscuits, quince jelly, red grapes, pear, celery, walnuts (n)

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