

BREAD & OLIVES

Marinated Olives (VE,GF)	5.50
Padron Peppers , sea salt & olive oil (DF,GF)	6.00
Warm Sourdough Bread , olive oil & balsamic (DF)	7.50

STARTERS

Homemade Soup of the Day , warm sourdough bread (DF,GFO)	7.50
Arancini , Devonshire brown crab, aioli	7.50
Gravadlax of Salmon , fresh salmon cured with Black Cow Vodka, cucumber & lime relish (GF)	8.50
Chestnut Mushrooms on Toast , spinach & truffle (VE)	8.00
Beef Fat Brioche , sticky brisket, parsley mayo, caper & flat parsley salad	8.00
Burrata , radicchio, radish & blood orange salad (GF,VE)	8.25
Seared Scallops , spiced cauliflower purée, pickled cauliflower, cauliflower crisp, coriander cress (GF)	14.00
Caesar Salad , chicken croquettes, baby gem, crispy prosciutto ham, shaved Parmesan, Caesar dressing	7.50

MAINS

Corn-Fed Chicken , pommes Anna, cep mushroom purée, summer vegetables, chicken jus (GF)	18.00
Herb Crusted Loin of Lamb , wild garlic purée, fine ratatouille, pressed potato gratin, pan jus	21.50
Slow Braised Short Rib , truffle croquettes, fine beans (DF)	18.50
Pan Roasted Fillet of Hake , Parmesan & chorizo crust, red pepper purée, braised baby gem (GF)	18.00
Asparagus Risotto , shaved asparagus, olive crumb, crumbled feta (V)	16.75
Beetroot Gnocchi , feta cheese, candied walnuts, rocket pesto (VE)	16.00

GRILL

10oz Mature Rump Steak , hand-cut chips, slow roasted plum tomato, grilled field mushroom, watercress (GF)	25.50
8oz Mature Ribeye Steak , hand-cut chips, slow roasted plum tomato, grilled field mushroom, watercress (GF)	28.00
10oz Sirloin on the Bone , hand-cut chips, slow roasted plum tomato, grilled field mushroom, watercress (GF)	27.50

SIDES & EXTRAS

Peppercorn Sauce	4.50
Blue Cheese Sauce	4.50
Red Wine Jus	4.50
Bone Marrow Butter	5.00
Garlic Butter	4.50
Fine Green Beans, truffle oil & Parmesan	5.50
Hispi Cabbage, black garlic mayonnaise & toasted hazelnuts	5.50
Creamy Mashed Potato	5.50
House Salad	5.50
Hand-Cut Chips	5.50

DESSERTS

Banana Sticky Toffee Pudding , butterscotch sauce, vanilla ice cream	8.00
Salted Caramel & Cherry Marquise , toffee ice cream	8.00
Classic Lemon Tart , lemon crisps, lime gel, raspberry sorbet	7.50
Chocolate Fudge Cake , vanilla ice cream, chocolate sauce (GF)	7.50
Chocolate & Raspberry Mousse , fresh raspberries, raspberry gel, vegan vanilla ice cream (VE,GF)	7.00
White Chocolate & Orange Cheesecake , Chantilly cream, dehydrated orange, candied orange, star anise syrup	8.00
Selection of Cheeses , Cashel Blue, Black Cow cheddar, Brie, celery, grapes, chilli & onion chutney	15.00

Guests with food allergies and intolerances; please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. All prices include VAT at the current rate. (v) does not contain meat, (ve) does not contain any animal products, (gf) does not contain gluten, (gfo) can be adapted to be gluten free, (df) does not contain dairy.