

While You Browse £3.20

Deville Whitebait & Tartare
Marinated Olives
Roast Chorizo
Boquerones & Chimichurri
Halloumi Pakora



Aperitif

Prosecco
Seasonal Bellini
Aperol Spritzer
Sherry
White Port

Taster

£4.50

Cured Salmon Lollypops with Beetroot, Wasabi Crème Fraiche, Tarragon Soil, Sea Herbs & Dill Ice Cream

From the Larder

Soft Shell Crab with a Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad £8.90

Winters Woods of Salsify Bark, Crisp Leek & Quinoa, Wild Rice, Parsnip Crisps & Shimeji Mushrooms £8.60

Peppered Venison Carpaccio, Reindeer Moss, Pickled Red Onion Leaves, Pine Needle Crumb & Pomegranate £8.90

Tiger Prawns in a Pomelo Vinaigrette, Spiced Crisp Nori, Wasabi Crumb, Pink Ginger & Red Dulce Sorbet £8.40

From Sauce

Lebanese Buckwheat Tabbouleh, Fennel Dolmades, Za'atar Sesame Bread, Kolokythokeftedes & Muhammara £20.50

Beef Cheek Braised in Soy & Ginger, Chargrilled Broccoli, Cauliflower Puree, Smoked Bone Marrow Mash £21.50

Duck Breast, Balsamic Braised Shallots, Panned Quails Egg, Confit Duck Leg, Game Crisps & Tarragon Jus £21.00

Halibut with Parsley Potato Duchess, Clementine, Purple Sprouting, Cured Radicchio Salad & Borsht Sauce £23.70

We also have Pan Fried Hake as an available alternative £19.50

Porterhouse T-Bone Steak 18 oz.

(Limited Availability, Minimum Waiting Time 25m) £34.50

Served on the Bone with Roasted Ratte Potatoes, Seasonal Vegetables, Rapeseed Micro Herb Salad & Truffle Sauce

We Recommend the Perfect Marriage with Steak; Corbieres, Chateau Haut Gluon, a 2009 Red Wine in a Vintage Port Bottle

Dry Aged Marinated Steak

Side Condiment £1.50

Sirloin 10 oz. £21

Port & Peppercorn

Ribeye 10 oz. £23

Sun Dried Tomato & Pine Nut Pesto

Fillet 8 oz. £27

Smoked Garlic & Shallot Butter

Accompanied by Lemon Thyme Ratte Potatoes, Winter Coleslaw, Germinated Rapeseed Salad, Tobacco Onions, Tigerella Tomato & Garlic Portobello Mushroom

Sides £4.50

Thai Spiced Prawn Crackers

Sweet Pepper Drop Micro Salad

Roast Chorizo

Spanish Salted Corn & Nuts

Deville Whitebait & Tartare

Chips

Salt & Pepper Squid with Asian Vegetables

Tempura Tiger Prawns

Halloumi Pakora

Cheese & Garlic Bread

Boquerones with Chimichurri

Buttered Green Vegetables

Tobacco Onions

Caramelised Nuts

Welsh Rarebit

Bruschetta

Wasabi Nuts

All Our Food is Freshly Prepared & Cooked to Order, Please Be Patient at Busy Times
Please Ask for Available Menus to Suit Any Requirements & Allergies

We have a wide range of Vegan Wines, please look out for the  in the Wine List



Transition

£4.50

Green Apple Sorbet with a Bitter Orange Crumb, Candied Citrus Apple Salsa, Spiced Ginger Gel & Purple Shizo
A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

From Pastry

Chocolate & Cardamom

£9.20

White Chocolate Fondant, Cardamom Crumb, Raspberry Gel, Frosted Mint Leaves & Cardamom Mint Ice Cream
Marries Well with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

Rhubarb & Ginger Soufflé

£9.10

Rhubarb Sweet & Ginger Spiced Soufflé with Bitter Sweet Burnt White Chocolate Granola & Pomegranate Ginger Sorbet
Excellent with a Glass of Quady Muscat "Deviation" 2015 (California) ABV 15%

Kiwi, Passionfruit & Coconut

£9.20

Kiwi Panacotta with Graham Cracker, Passionfruit Jelly, Caramelised Coconut, Confit Passionfruit Seeds & Coconut Crumb
Excellent with a Glass of Chilled Gozenshu & Yuzu Sake, (Japan) ABV 7%

Dark Chocolate & Banoffee

£10.80

Banoffee Mousse in a Chocolate Tree Trunk, Chocolate Banana Soil, Toasted Mushrooms, Clotted Cream Worms & Caramel
Pair's Beautifully with a Glass of Quady Muscat "Elysium" 2015 (California) ABV 15%

Homemade Ice Cream: Vanilla Tonka Bean, Mint & Cardamom, Plum Pudding, Chocolate Fudge

Homemade Sorbet: Golden Beetroot or Pomegranate & Ginger £1.80 per scoop

Perhaps You Would Like to See our Carefully Selected List of
Artisan Cheeses and Notable Ports?

Freshly Ground 'Black Dragon' 100% Fairtrade Coffee

A blend of the very best South American coffee beans with a touch of the Far East for balance
With a hint of premium Vietnamese Dragon Ball to give the blend body and bite.

Three Petit Fours; Spiced Fudge, Chocolate Moelleux, Popping Vimto Gum & a Coffee of Your Choice (excluding alcoholic coffee's)

5.95

Regular Coffee / Decaf Regular

£2.95

Cappuccino

£2.95

Latte

£2.95

Espresso

£1.50

Double Espresso

£3.00

Macchiato

£3.00

Liquor Coffee

£6.50

Chilled Baileys Mochaccino

£6.50

Cadburys Hot Chocolate, Cream & Dustings of Cocoa

£3.00

Black Forrest Hot Chocolate, with Cherry Brandy, Cream & Dustings of Cocoa

£6.50

Baileys Flat White Martini

£7.50

Buddha Tea Selection

100% Natural Herbal Supplement in an Unbleached Tea Bag

£2.90

Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender & Rose Chakra,
English Breakfast Tea, Earl Grey, Sencha Green Tea

or

A Pot of Fresh Mint Tea

£2.60