



SAMPLE MENU

Snacks

- Beefy milk bread, Lydgate butter, caramelised onion, chive £5 (v)
Sundried tomato focaccia, olive oil, balsamic £4 (ve)
House marinated mixed olives £2.5 (v)

Starters

Roasted butternut squash soup (n) (v)
crème fraiche, sage pesto, toasted seeds, focaccia £7

Game terrine
à la grecque vegetables, red mustard, brioche £8
(gluten free available)

Butter poached Scottish salmon (c)
potato, lettuce, sea herbs, dashi butter sauce £9

Heritage beetroot (ve) (c)
miso, tofu, watercress, quinoa cracker £7.5

Pan fried scallop (n) (c)
thai green curry sauce, peanut, lime, vermicelli noodles £11

Roast Anjou pigeon (c)
potato, mushroom, spelt, parsley, truffle £12



SAMPLE MENU

Mains

'Estrella' battered haddock
hand cut chips, tartare sauce, mushy peas £15.75

3 pork sausages
creamed potato, green beans, red onion & cider sauce £15

Gujarati lamb curry
braised rice, naan bread £16.5

Cheese and onion pie (v)
chips, beans £16.5

Arborio rice (v)(c)
new season onion, blue cheese, shallot rings, mizuna £15
(ve) option available

Chinese spiced chicken
salt and pepper potato, Korean leg, pak choi, maitake mushroom £24

Pan fried Atlantic cod
cauliflower, chorizo, ratte potato, spinach, fish nage £25

Pan fried Norwegian halibut (c)
potato, brassicas, pickled lemon, lardo, Exmoor caviar £29

Highland venison (c)
fondant, parsnip & vanilla puree, cavolo nero, bitter chocolate £30

Steak

Ribeye 283g approx. weight £34.5
Fillet Steak 198g approx. weight £36
*served with onion rings, plum tomato, portobello mushroom
your choice of hand cut chips, French fries or new potatoes
peppercorn sauce or blue cheese butter*

Sides £3.5

Hand cut chips (ve)
French fries (ve)
Tenderstem broccoli, teriyaki glaze (ve) (c)
Rocket, parmesan and balsamic salad (c)