

Sample Menu

Gordal Reina Olives	£4.50
Spanish Boquerones	£5.00
Moorish pork skewers	£5.00
Josper roasted Chorizo	£5.00
Devils on Horseback	£5.00
To share 3 nibbles (2 people)	£11.50

Our food is prepared when you order, some dishes do take longer than others, please do let us know if you are in a hurry and equally if you would like to take your time.

Our aim is for you to enjoy a meal in a relaxed and informal atmosphere

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary:

Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ; extra bread bowl for two £1.95

Cauliflower velouté with Montgomery cheddar beignets £7.75

Goats cheese brulée with hazelnuts and pickled root vegetables £7.95

Seafood risotto with chilli and coriander £9.95

Pan fried wood pigeon, beetroot puree, celeriac crisps £7.50

Gran Riserva Parma Ham, grilled Williams pear, rocket & shaved Pecorino £11.50

Braised fillet of Turbot with truffle cream sauce, leeks, baked potato gratin & chives £24.50

Merrifield Farm duck breast with turnip bake, roast artichoke, duck Armagnac & thyme sauce, pickled orange zest £19.50

Loin of Cornish lamb with Puy lentil & lamb tongue casserole, crispy sweetbreads, roast root vegetables & lamb sauce £21.00

Blade of Wagyu beef with hasselback potatoes, Savoy cabbage, shallot puree & red wine sauce £26.50

Potato and onion bake with wild mushroom ragout chivees and roasted salsify £17.95

Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce and two side dishes:

Fillet of Gilt Head Bream £16.95 Fillet of Line Caught Cod £20.50 Fillet of Hake £20.50

Whole Lemon Sole £21.50

Josper grilled Angus Beef, dry aged on the bone, hand cut by our chefs, with two side dishes:

We recommend cooking rare or medium. Well done (with no pink) – can take 40 - 50 mins. To prepare, cook & rest

Rib Eye - 'butchers steak' tender, juicy, high fat content, more flavour £28.95 (280g)

Côte de Boeuf - 'cowboy steak', double rib cut, lots of fat marbling & flavour, for sharing £62.00 (690g)

Sirloin - textured, lean meat, fat marbling, served with fat and chain £29.95 (280g)

Fillet - very lean, little or no fat (*Limited availability*)

Tournedos £32.00 (220g) Chateaubriand for sharing £68.00 (500g)

Sauces for steaks – Stilton Hollandaise, Peppercorn or Béarnaise £2.00

SIDES £4.00: Triple cooked chips Creamed Potato Buttered Heritage New potatoes

Roast Portobello mushrooms Savoy Cabbage and Lardo Green Egg roast root vegetable

Spinach – buttered or creamed

Baby leaf salad, house dressing Baby gem, apple, pecorino & walnut dressing

For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team. Please be aware all game birds on our menu are wild and may contain shot

Puddings, Sweet Wines, Port, Coffee & Tea:

Classic Amalfi lemon tart, Neal's Yard Dairy crème fraîche £7.75

Roast William's pear, lime & ginger sauce & vanilla ice cream £7.75

Hot chocolate tart, orange & cointreau sauce £8.95

Burnt Cambridge cream with rhubarb compote £7.95

Passion fruit soufflé, lemongrass ice cream £8.95

Homemade ice creams; vanilla, chocolate, caramel £2.00 a scoop

Homemade sorbet: cassis £2.00 a scoop

Tahitian vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £8.95

Cheese: We have a Cheese Menu dedicated to the craft of British cheesemaking, carefully selected and matured by Neals Yard Dairy,

Sweet Wine & Port by the Glass:

Moscato D'Asti, Alasia, 2015, Piemonte Italy (125ml) £5.95

Light sweet refreshing end to a meal, very good with panna cotta, summer pudding or red fruit desserts 5%

Il Cascinone Moscato Passito 'Palazzina' 2013, Italy (75ml) £5.80

Ripe apricot and acacia honey long fresh and lingering citrus; versatile dessert wine, great with summer fruit based desserts, caramelised autumn fruits, pears, baked apple also try with mature cheese 13%

Haider Welschriesling Beerenauslese, 2014, Austria (75ml) £5.80

Intense fruit ripe apples and citric fruits multilayered with balanced acid to sugar levels

Chambers Rutherglen Liqueur Muscat, NV Australia (75ml) £5.80

Rich, grapy, raisiny with a rich nutty finish. Try with chocolate, coffee or toffee, warm sponge with dried fruit and nut desserts such as sticky toffee pudding 17.5%

Jean-Christophe Barbe, Chateau Laville Sauternes 2013, France (75ml) £8.95

Rich, intense still fresh on the palate. Classic, apricot, marmalade and almonds very versatile dessert wine also works with cheese 13.5%

Quady Essencia Orange Muscat 2015, California (75ml) £5.00

Made from 100% Orange Muscat and lightly fortified. Orange blossom perfume, apricot and bitter sweet orange on the palate. Works, really well with chocolate or rich dried fruit based desserts, tropical fruits such as mango, pineapple, 15%

Domaine de Grangeneuve Monbazillac, 2011, France (75ml) £6.00

White blossom, honeysuckle and baked pear works well with fruit or creamy desserts. 13%

'Nostalgia' Rare NV, D'Arenberg, Australia (75ml) £5.80

Dried fruits and toffee, toasted almonds and walnuts, apples, pears, figs and burnt butter and fresh clean and tangy. Great with cheese, or chocolate or just on its own at the end of a meal 20.5%

Quinta do Crasto LBV Port 2012 (75ml) £5.95

Grahams 10 year old Tawny Port (75ml) £5.95

Croft Quinta da Roeda Vintage Port 2002 (75ml) £6.50

Coffee - Musetti Paradiso with homemade chocolate cookies

Cappuccino, Regular or Decaffeinated (free refills) £3.00

Espresso £1.80

Latte £3.50

Homemade Doorly's Rum Truffle 75p each

Tea - Taylors of Harrogate Teas with homemade chocolate cookies

English Breakfast or Earl Grey, Chamomile, Peppermint or Green tea & Jasmine £3.00