



Snacks

Artisan Breads & Butter £4.50

Marinated Olives £4.00

Chefs Charcutière & Pickles £5.00

Starters

Soup Of The Day- Sourdough Bread-Farmhouse Butter £6

Duck & Ham pie- Cumberland sauce £8

Burrata Artichoke salad- Bresaola- Spring Onion Oil £7.5

House Cured Grava Lax- Potato- Shrimp & Apple Salad
£8.5

Mains

Fillet of Sole 'Viennoise' Lobster Bisque- Braised Lettuce
£18

Belly Of Pork- Cassoulet of White Beans- Hispi Cabbage
£16

Rack of Lamb- Heritage Carrots- Curry- Granola- Lime £21

Chicken- Girolles- Pomme Spring Onion- Pomme Puree £16

Miso Glazed Aubergine- Granola- Sesame Mayonnaise £18

Desserts

Custard Tart- Vanilla Syrup- Blackberries £7.5

Walnut Brownie- Chocolate Cremeux £8

Vanilla Cheesecake- Cherry Compote £7.5

Cheese & Crackers-Accompaniments £9

Choice Of "Mrs Dowson's" Ice Creams & Sorbets
£2.50 Per Scoop

Wine Offer £16.00

Lunch 12-2.30

Tuesday-Friday 5.30-8pm

Saturday 12-6pm

Snacks on the terrace

Olives - Anchovies - Marinated Feta Cheese £4 Each

Moules Marinière £7.5 Moules & Frites £11

Plate Of Meats- Cheese & Garnishes £15

Baked Camembert - Honey-Rosemary & Walnuts £14

Artisan Breads £4.5 Fries £4 Chefs Salad £4

From the Grill

8oz Beef Fillet £30

8oz Ribeye of Beef £24

Served with Watercress & Fries and choice
Of sauce Peppercorn- Bearnaise- Café De Paris- Butter

Wagyu Burger

Served on a Brioche bun- Emmental Cheese & Fries £16

Lunch Time & Early Evenings 3 Courses £17.50

Lunch 12-2.30

Tuesday-Friday 5.30-8pm

Saturday 12-6pm

Soup Of The Day

Feta- Beetroot & Walnut Salad

Grava Lax- Potato & Apple

Roast Butternut Squash- Crispy Ham- Raisin- Almonds

Lambs Liver & Onions- Creamed Potatoes

Peppered Beef & Mushroom- Rice Supp £3.00

"Fish Of The Day"

Miso Glazed Aubergine- Granola- Sesame Mayonnaise

Custard Tart- Vanilla Syrup- Blackberries

Walnut Brownie- Chocolate Cremeux

Cheese & Crackers-Accompaniments Supp £2.50

Ice Creams or Sorbet

Please Ask a member of staff for all allergen information

