

## STARTERS

- Tomato consommé 6.5  
Heritage beetroot salad, whipped goat's cheese & rocket 9  
White bean & avocado salad 7 with smoked chicken 2.5  
Blackened mackerel, confit tomato, roasted cauliflower & caper 8.5  
Seared scallops, pea purée & crispy bacon 14.5  
Trout gravlax, radish & pickled cucumber 10.5  
Grilled tiger prawns, mango & chilli salsa 14  
Duck prosciutto, grilled peach & rocket 9.75

## MAINS

- Glazed heritage carrot & pearl barley risotto 12  
Grilled halloumi, artichoke, bulgur wheat & pomegranate 14.5  
Fish & chips with mushy peas 14.5  
Fillet of cod, smoked bacon & butterbeans 16.5  
Halibut fillet, crab risotto, watercress & garlic oil 29  
Roast spring chicken, fries, celeriac & apple rémoulade 16  
Roast rump of lamb, sorrel pearl barley & pickled fennel 24.5  
Pork tenderloin, turnip purée, orange & honey glaze 21  
12Oz bone in ribeye steak, fries 28  
Slow cooked feather blade of beef, artichoke & crushed new potatoes 19.5  
Rabbit loin, braised leg croquette, spiced carrot purée, charred corn 21

## VEGETABLES

- House salad 4  
Mixed leaf salad 4  
Tenderstem broccoli with toasted almonds 4  
Buttered new potatoes 3.5  
Fat chips / Fries 4  
Courgette & parmesan fries 5  
Mash 4

*If you or any of your guests have an allergy or dietary restriction, please inform your waiter.  
This restaurant sources all of its fish from the British coast and all of the meat and game from British Farms,  
mainly from our farm in Ellingham, Norfolk.*

*This restaurant also supports the **FRONTLINE CLUB Charitable Trust** Events Programme  
promoting independent journalism and freedom of speech around the world.  
All above prices include 20% VAT. A 12.5% optional service charge will be added to your bill.*

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