

Starters

Isle of Lewis, Uig Lodge smoked salmon, lemon, caperberries, grilled oatmeal soda bread	11.00
Home cured sea bass, roasted pepper mayonnaise artichoke salad	11.50
Lobster bisque with Somerset Brandy and mint	7.00
Beetroot and pumpkin rosti, glazed Ragstone goats cheese baby spinach (V)	8.50
Hearty winter vegetable and pulse soup (V)	6.00
Pan seared sea scallops, smoked sausage, pea purée	11.00
Corned beef hash, free range egg, tomato chutney	9.00
Venison carpaccio, celeriac croquette, herb salad	12.00
Pan fried chicken livers with artichoke, green beans grilled brioche, truffle vinaigrette	8.00
East Sussex game terrine, apple, pear and walnut chutney warm crusty loaf	8.00

Home comforts

Roast Surrey hills lamb leg, apricot herb crust goats cheese and rosemary mash, redcurrant sauce	18.00
Bubble and squeak croquette , quail eggs, wilted spinach fresh ketchup (V)	13.00
Deep fried beer battered sea bass fillet, seasoned fries mushy peas, tartare sauce and tomato coulis	15.00
A selection of fresh fish, grilled, served with colcannon and tarragon butter sauce	16.00
Farmhouse slow roast beef shin, osso bucco style	17.00
Wild rabbit and leek pie, braised red cabbage	16.50
Everyday Sunday lunch, aged Scotch beef fillet Yorkshire pudding, roast potato and carrot gratin	26.00
Corn fed chicken breast, cured ham and Stilton stuffing honey glazed aubergine, barley	16.00
Ground fillet steak burger, Wensleydale cheese, free range egg balsamic roasted tomatoes, chips	19.00
Creamed wild mushroom and ceps omelette parmesan glazed, rocket salad (V)	12.00
Organic lentil casserole, pan fried neeps and tatties (V)	12.00
Half organic reared chicken, grilled bacon green beans and roasted potatoes	15.00

Grills from Smithfield Market

Our beef is from grass fed selected Perthshire cattle and aged for 28 days. All garnished with a Portobello mushroom 4 chunky chips and fresh tomato coulis.

Speciality Scotch beef ribeye	10oz (283g)	21.00
	12oz (340g)	23.00
Speciality Scotch beef fillet	8oz (227g)	25.00
	10oz (283g)	28.00
	12oz (340g)	32.00
Speciality Scotch beef sirloin	8oz (227g)	18.00
	10oz (283g)	20.00
	12oz (340g)	22.00

Complement your grilled beef with choice of sauce:
Port with Stilton, Diane, Béarnaise, Peppercorn or Roast tomato

Lamb steak, redcurrant jelly and mint sauce	17.00
Pork chop, apple chutney	16.00

Side orders from Covent Garden

Pumpkin purée	3.00
Garlic mushrooms	3.00
Spinach, creamed or plain	3.00
Green beans	3.00
Mashed potato, plain or with garlic	3.00
Home fries	3.00
Tossed salad	3.00