

Starters	Chargrilled Hebridean scallops, nutmeg spinach, shellfish butter sauce	14.00 Main 24.00
	Cree oak smoked Scottish salmon, lemon, capers	11.00
	Prawn and lobster cocktail, fresh tomato mayonnaise	11.00
	Tomato and Lord of the Hundreds tart, rocket, crushed pine nut oil (V)	8.00
	Venison terrine, English orchard fruit compote, prune syrup	9.00
	Warm salad of spinach, Bosworth Ash goat's cheese and beetroot (V)	8.00 Main 12.00
Soup	Lobster bisque	6.50
	Potato, cabbage and ham hock	5.50
Main	Deep-fried beer-battered seabass fillet, twice cooked chips, peas, tartare sauce, fresh tomato coulis	16.00
	A selection of fresh fish, grilled, served with colcannon and tarragon butter sauce	16.00
	Chargrilled tiger prawns, angel hair pasta, tomato fondue	19.00
	Ground fillet steak burger, Wensleydale cheese, free range egg, balsamic roasted tomatoes and chips	18.00
	Roast Gressingham duck breast, plum and prune compote, potato rosti	15.00
	Sweet potato cake with caramelized root vegetables, topped with a poached egg and sundried tomato and tarragon Hollandaise (V)	13.50
Home Comforts	Poached darne of Scottish salmon in a light vegetable stock	15.00
	Everyday Sunday lunch, beef rib-eye, Yorkshire pudding, roast potato, carrot gratin and horseradish	18.50
	Braised Black Mountain Welsh Valley lamb shank with mint bubble and squeak	16.00
	Chicken and ham pie, spinach, Leicester cheese sauce	14.50
	Classic Caesar salad served with honey and soy chicken	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, chunky chips and fresh tomato coulis.

Speciality Scotch beef rib-eye	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 a choice of sauce:
Port with Stilton, Béarnaise, Diane, roast tomato or peppercorn

Free range, corn-fed chicken spatchcock with lemon and rosemary 15.00

Mixed grill of sirloin, lamb cutlet, calves liver, mini venison burger, sweet cured bacon and a Cumberland sausage 18.00

Mixed grill platter for 2 people 36.00

Side Orders (V)

All our side dishes are fresh and purchased daily from the New Covent Garden market. 3.00

Carrot gratin
Green beans
Garlic mushrooms
Creamed or plain spinach
Truffle mash
Tossed salad
Chunky chips

(V) Vegetarian option

We use only the finest locally sourced ingredients. Our suppliers include:
Allison Risebro New Covent Garden Market, Neals Yard Dairy Products,
Surrey Hills Farms, CSP (Quirici Family Butchers), Le Brea Bread Products,
Drury Tea & Coffee Company.