



## A LA CARTE

### STARTERS & SALADS

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| <b>Roasted Jerusalem Artichoke Soup</b> (v) (gf) <b>£8</b><br>With Coffee & Plum Vinegar Pearls                                | <b>Citrus Cured Scottish Salmon</b> (gf) <b>£13</b><br>Gin, Cucumber & Keta Caviar  |
| <b>Heritage Carrot &amp; Quinoa Salad</b> (v) (gf) <b>£12</b><br>Broad Beans, Radish & Caramelised Honey<br>Orange Vinaigrette | <b>Dressed Dorset Crab</b> <b>£16</b><br>Radish Carpaccio, Apple & Truffled Celeriac  |
| <b>Burrata Caprese</b> (v) (gf) <b>£13</b><br>Heirloom Tomato, Basil & Aged Balsamic   | <b>Crispy Duck Salad</b> <b>£15</b><br>Watermelon, Pomegranate & Tamarind   |
| <b>Heirloom Beetroot &amp; Apple Salad</b> (v) (gf) <b>£14</b><br>Beetroot Hummus, Feta & Toasted Hazlenut Dressing            | <b>Hand-Chopped Seared Steak Tartar</b> <b>£14/23</b><br>Confit Burford Brown Egg Yolk & Crostini                             |
| <b>Ahi Tuna Poké</b> <b>£15</b><br>Cauliflower Rice, Avocado, Pickled Edamame,<br>Radish & Nori.                               | <b>Seared King Scallops in Shell</b> (gf) <b>£19/26</b><br>Cauliflower Pureé, Golden Raisins, Capers &<br>Chicken Skin Crisps |

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### MAINS

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| <b>Dukkha Roasted Cauliflower</b> (vg) (gf) <b>£13</b><br>Smoked Aubergine, Pomegranate & Harissa Yoghurt | <b>Whole Roasted Sea Bass</b> (gf) <b>£24</b><br>Spinach, Shiitake Mushrooms, Olive & Pimento Salsa |
| <b>Risotto Primavera</b> (v) (gf) <b>£14/21</b><br>Spring Vegetables & 30 Month Aged Parmesan             | <b>Corn Fed Whole Poussin</b> <b>£22</b><br>Charred Leeks, English Asparagus & Truffle Jus          |
| <b>Linguini Crab</b> <b>£21</b><br>Whole Crab Bisque & White Crab Meat                                    | <b>Roast Creedy Carver Duck Breast</b> (gf) <b>£27</b><br>Blood Orange, Rhubarb & Fennel            |
| <b>Pan Roasted Stone Bass</b> <b>£24</b><br>Baby Pak Choi & Miso Dashi Broth                              | <b>Grilled 6oz Prime Beef Fillet</b> <b>£34</b><br>Braised Short Rib & Bordelaise Sauce             |

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### STEAKS (gf)

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| <b>Sirloin</b> (12oz Bone-in)* <b>£30</b>  |
| <b>32 Day Aged Bannockburn Ribeye</b> (12oz)* <b>£45</b>                                 |
| <b>Porterhouse Steak</b> (35oz)* (Choice of 2 sauces) <b>£100</b><br>To Share (2/3 Pax.) |

\*Served with Fries & Tomato or Gem Hart Salad

**Béarnaise / Peppercorn / Bordelaise**

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### SIDES

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| <b>Fries / Mash</b> <b>£4</b>                                |
| <b>Sweet Potato Fries</b> <b>£5</b>                          |
| <b>Purple Sprouting Broccoli</b> (gf) <b>£4.5</b>            |
| <b>Truffle Fries / Truffle Mash</b> <b>£5</b>                |
| <b>Bourbon &amp; Honey Glazed Carrots</b> (v) (gf) <b>£5</b> |
| <b>Beaufort Mac &amp; Cheese</b> (v) <b>£5</b>               |
| <b>Truffle Mac &amp; Cheese</b> (v) <b>£8</b>                |
| <b>Tomato &amp; Red Onion Salad</b> (v) (gf) <b>£5</b>       |
| <b>Baby Gem, Walnut &amp; Parmesan Salad</b> <b>£5</b>       |

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(v) Vegetarian (vg) Vegan (gf) Gluten Free

Food Allergies & Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in another dish served here. Please ask to speak to our staff if you want to know more about our ingredients.

Please note there will be a discretionary service charge of 13.5% added to the bill.