



British Royale 11

*Homemade cassis, Coates & Seely
Britagne Brut Reserve NV*

Berry Collins 11

*Ketel One vodka, homemade cassis,
lemon juice, homemade vanilla
syrup, soda*

Gimlet 12

*Tanqueray London Dry gin,
homemade lime cordial*

OCTOBER SET MENU

STARTERS

Chilli salt squid, smoked chilli dressing

Coates & Seely, Britagne Brut Réserve, NV (125ml) 10

Sweetcorn, Graceburn cheese, red onion & rosemary focaccia

Coates & Seely, Britagne Rosé, NV (125ml) 10.5

Middle white pork Scotch egg, piccalilli

Valpolicella Classico, La Dama, 2018 (175ml) 10.5

MAINS

Beef tartare, confit egg yolk, raisin mustard, toasted sourdough, truffle fries

Prophet's Rock Infusion Pinot Noir, 2017 (175ml) 16

Beer battered haddock, triple cooked chips, crushed peas, tartare sauce

Domaine Costal Chablis, 2018 (175ml) 12.5

Grilled hen of the woods mushroom, violet potatoes, peppercorn sauce

Huia Sauvignon Blanc, 2018 (175ml) 11.5

Pan-fried hake, broccoli, trompette mushrooms, hazelnuts

Huia Sauvignon Blanc, 2018 (175ml) 11.5

PUDDINGS

Sticky date pudding, malt butterscotch, pear compote, milk ice cream

Quinta do Vallado 10 yr Tawny Port (100ml) 9

Panna cotta, poached plum, ginger wine jelly, pistachio meringues

Royal Tokaji Late Harvest, 2017 (100ml) 8

3 scoops of any ice cream or sorbet, spiced biscuit

2 COURSES £20

3 COURSES £24

** Available Monday to Friday 12pm until 6.30pm*

Please inform a member of staff if you have any dietary or allergen requirements.