

- SNACKS FOR THE TABLE -

CRISPY CORN	7
PORK SCRATCHINGS	7
SPICED NUTS	8
MARINATED OLIVES	8
SALT & PEPPER SQUID	14
CRISPY SALMON FINGERS & TARTARE SAUCE	16
HONEY GLAZED WINGS	16

- STARTERS & SALADS -

MUSHROOM SOUP truffled brioche	16
BEET CURED SALMON sourdough blini, bellevoire crème fraiche	18
PORT & CHICKEN LIVER PÂTÉ crusty bread, cornichons	16
COLD CUTS swiss smoked ham, honey baked ham	18
FIG & STILTON SALAD black mission figs, colston basset stilton	22

- MAINS -

GRASS-FED FILLET OF BEEF whipped horseradish mash, green beans	48
OXWELL ANGUS BEEF BURGER matured cheddar, special sauce, fries	24
ROLLED ORGANIC TURKEY BREAST fricassée of mushrooms, house cranberry jam	28
ROAST BELLY OF PORK parsnip purée, black mission figs	28
FISH AND CHIPS seabass, mushy peas, homemade tartare	26
HERB ROASTED SEABASS minted désirée potatoes, asparagus salad	26
WELLINGTON OF CHESTNUTS, LEEKS & SPINACH blue cheese sauce	22

- SIDES -

GREEN BEANS & PRESERVED LEMON	14
BRUSSEL SPROUTS, MAPLE BUTTER & SMOKED BACON	14
ROAST PARSNIPS	14
HONEY ROASTED CARROTS	12
ROAST BABY POTATOES	10
GARDEN SALAD	8

- PUDDING -

LEMON POSSET	10
home-made shortbread	
CHOCOLATE MOUSSE POT	14
valrhona dark chocolate, raspberry	
CHEESE PLATE	16

