



BAR & BRASSERIE

Snacks

Sourdough baguette, Longman's butter (v/vg) 7

Caramelised cauliflower croquetas (v) 12
Smoked leek mayonnaise

OXO charcuterie 15
Pickles

House marinated olives (vg) 6

1/2 dozen Carlingford oysters 26
Pickled shallot, lemon, tabasco

Honey sriracha quail 12

Starters

Grilled marinated beef 14
Herb dressing

Potted shrimp & crab crumpet 25
Spiced butter, fennel, apple

Burrata (v) 15
Crispy chilli, caramelised onion

Little gem salad 12
Smoked anchovy dressing, Spenwood cheese

Charred Newlyn sardines 13
Chilli oil, capers

Chilled tomato soup (vg) 10
Pickled melon

Confit chicken leg terrine 14
Pickles, sourdough

Cheltenham beetroot salad (v/vg) 14
Walnut, chicory, pomegranate dressing

Mains

Paccheri pasta (v) 21
Courgette pesto

Wester Ross salmon 23
Lemon, olive oil

Native lobster linguine 43/80
Shellfish bisque

Flamed mussels 26
Sriracha butter sauce, lemon, parsley

British short rib ragu 26
Pappardelle & Spenwood cheese

Sunday Roasts

All served with Yorkshire pudding, roast potatoes
carrots, greens & gravy

Norfolk black chicken 32
Bread sauce

Highlands rump beef 34
Horseradish cream

Highlands fillet steak 42
Peppercorn sauce

Rolled pork belly 30
Apple sauce

Maitake mushroom (v/vg) 30
Mushroom gravy

Sides

Fries, OXO cube seasoning 9

Smoked cauliflower cheese, spenwood (v) 12

Green beans, mustard (v) 9

Tenderstem broccoli, crispy chilli dressing (vg) 10

English butterhead, honey mustard dressing (vg) 8



DESSERTS

Cheesecake (v) 12
White chocolate crumble, seasonal fruits

Cherry & almond tart (v) 9
Crème fraîche

Millionaire shortbread (v) 12
Caramel chocolate

Strawberry fool (vg) 11
Poppy seed sponge

Ice cream (v) 7
Chocolate, vanilla, honeycomb

Sorbet (vg) 7
Raspberry, lemon, mango

Cheese Selection 14
Chutney