



DINNER MENU

Wild Mushroom Arancini *Garlic Aioli* 14

Crispy Szechuan Squid *Lemon & Aioli* 16

Beetroot Cured Salmon *Caper Berries, Jalapenos, Ricotta & Sourdough* 16

Pumpkin Gnocchi *Apple, Walnut, Manchego & Sage Brown Butter* 16

Slow Roast Beef Fillet *Potato Puree, Beetroot Fondant & Mushroom* 38

Pan Seared Market Fish *Prawns, Grilled Leeks, Potato, Tomato & Saffron Sauce* M.P.

Chargrilled Lamb Shoulder Chop *Moroccan Tabouleh, Gremolata & Salsa* 29

Wagyu Beef Burger *Red Wine Braised Onions, Pickles, Bacon, Cheese &*

Worcestershire Mayo 25

Pork Sausage Ragu & Pappardelle *Shiitake, Sourdough Crumb & Parmesan* 27

Pumpkin Gnocchi *Apple, Walnut, Manchego & Sage Brown Butter* 26

Seasonal Side Dishes 9

Dark Chocolate & Ale Tart *Muscovado & Malt Cream, Poached Pear & Peanut* 15

Toffee Apple Ice Cream Sandwich *Cinnamon Macaron, Blackberry, Pecan, Chantilly* 15

Fig Tarte Tatin *Vanilla Ice Cream & Salted Walnut Toffee* 15

Cheese 50g *Served with Chargrilled Bread, Dried Fruit & Nuts* 15