

PROUD TO BE BRITISH MENU

Our Proud to be British menu brings you contemporary dishes with a unique flavour and handcrafted cocktails with a prohibition era twist.

APPETISERS £3

CHEF'S SPECIAL APPETISER | MARINATED OLIVES (vg) | VEGETABLE CRISPS (vg)

STARTERS

JERUSALEM ARTICHOKE SOUP (v) *with a Drizzle of Truffle Oil*

SEARED SCALLOPS WITH CHORIZO *Shallots and Celeriac Purée*

SMOKED HALIBUT, BEETROOT, KETA CAVIAR *with Vodka and Dill Crème Fraîche*

HAM HOCK TERRINE *Piccalilli and Toasted Rye Bread*

MAINS

ROAST CHICKEN *Garlic Potatoes, Wild Mushrooms and Tarragon Sauce*

SIRLOIN STEAK *with Smoked Garlic Mash, Winter Vegetables, Veal Jus (£5 Surcharge)*

PAN-FRIED SEA BASS *with Beurre Blanc au Pastis and Fennel Boulangère*

ROOT VEGETABLE WELLINGTON (v) *with Bell Pepper and Tomato Coulis and Rocket Salad*

SIDES £4.50

FRIES WITH GARLIC AIOLI | MIXED GREEN SALAD | SEASONAL GREENS

SKINNY SWEET POTATO FRIES (v)

DESSERT

WHITE CHOCOLATE CHEESECAKE *with an Amaretti Base*

CHOCOLATE CRÈME BRÛLÉE

WARM STICKY TOFFEE PUDDING *with Madagascan Vanilla Ice Cream and Butterscotch Sauce*

SELECTION OF SORBETS

THURSDAY AND FRIDAY WALK IN PRICE

£10 per starter, £15 per main (£22 for Steak), £10 per dessert

Not including service or sides

V – Vegetarian / Vg – Vegan / Vgo – Vegan option available

A 12.5% service charge will be added to your bill. Before placing your order, please inform us if a person in your party has a food allergy. In line with EU regulation 1169/2011, Allergen product lists are available upon request