

Soup of the Day	M/P	
Twice Baked Aged Cheddar & Onion Soufflé White Balsamic Dressed Rocket	18.5	
Crispy Fried Squid, Citrus Aioli Shaved Fennel & Orange Salad	19.5	
Blue Manna Crab & King Prawn Ravioli Lobster, Tomato & Basil Butter Sauce	22.5	
Double Crumbed French Brie, Redcurrent Glaze Roast Pear & Rocket Salad	19.5	
Handmade Potato & Ricotta Gnocchi With Fresh Tomato & White Castello Sauce, Grano Parmesan	18.5	26.5
Red Wine Confit of Baby Beef Horseradish Mash, Green Pea Pureé, Caramelised Beets		31.5
Vialone Nano Risotto of Garlic Prawns, Tomato, Basil and Mascarpone		34.5
Warm Salad of Crispy Asian Roast Duck		32.5
Grilled Arabic Spiced Lamb Rump, Yoghurt Bread Warm Salad of Eggplant, Goats Fetta & Fresh Herbs		33.5
Crispy Pork Belly & Succulent Pork Fillet Roasted Shallot & Apple Ravioli, Pan Juices & Watercress		32.5
Grilled Boneless Baby Spatchcock Truffle Scented White Bean Mash, Poached Garlic Jus		33.5
Today's Market Fish		M/P

Warm New Norcia French Stick, XV Olive Oil, Aged Balsamic, Marinated Olives (min 2) with	3.5pp
Homemade Cognac Pâté, Onion Confit (serves 2)	5.5 (extra)
Wild Rocket & Parmesan Salad	9.5
Steamed Greens	9.5

Chef John Mead

Please settle your account at your table.
Unfortunately we are unable to offer separate billing.
Payment with AMEX& DINERS attracts a 5% surcharge.