

ALL DAY

APERITIF

Gls Ruinart Brut 14
French 75 ~ Negroni ~ Le Bellin *all at 9.75*

OYSTERS & SHELLFISH

Rock	2.5 each	Prawn cocktail	9
Fine de claire	3 each	Moules mariniere	½ 8 ~ whole 14
Baked scallop	7 each	Lobster, garlic butter	½ 21 ~ whole 36

SMALL

Chorizo croquettes	5
Arancini, red pepper dip	6
Welsh rarebit	6
Sausage roll, piccalilli	6
Camembert, rustic bread	9

STARTERS

Daily soup	6
Salmon gravadlax, celeriac remoulade	8
Escargots, garlic butter	9
Seared tuna, fennel, orange	9
Burrata, puntarelle, mint	10
Steak tartare	11/19

SALADS

Lyonnaise	8/11
Squash, cambozola, chicken, walnut	10/13
Goat's cheese, beetroot	11/15

VEGAN

Artichokes alla giudia, salsa verde	7
Quinoa, sweet corn, curly kale, black beans	8
Bulgur Wheat, sundried tomatoes, cucumber	8
Radicchio, beetroot and walnut salad	8

SIDES

Fries ~ Mash potato ~ Brussel sprouts & chesnut	
Spinach ~ House Salad, Cavalo nero	all at 5
Mac and cheese	at 6

MAINS

Aubergine parmigiana	12
Roast chicken club sandwich	13
Risotto, radicchio, gorgonzola	14
Fish & chips	15
Pork belly, cavolo nero, apple sauce	17
Cod, lentils, salsa verde	17
Lamb shank, polenta	19
Lobster linguine, tomato bisque	24

FROM THE GRILL

Cheeseburger, frites	14
9oz Sirloin	19
10oz Rib eye	21
8oz Fillet	27

All steaks served with frites and a choice of:

Cafe de Paris butter, bearnaise, peppercorn sauce

All our Steaks are provided by our local butcher: Macken Brothers

SHARING

Whole roast chicken ~ 28 Served with mash and steamed leek	26.5oz Cote de boeuf ~ 49	35.5oz T bone steak ~ 59
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Tuscan fish stew ~ 29

All steaks served with 2 sides and a choice of:

Cafe de Paris butter, bearnaise or peppercorn sauce

Please advise your server if you have any allergies or require information on ingredients used in our dishes..