



TEN PLATES MENU

£39 Lunch | £45 Dinner pp | *Monday-Thursday, 12.30-14.45 & 18.00-19.00*

NIBBLES

Venison Scotch Egg, Black Pudding, Pickled Walnut Ketchup (Su, E, G, N)
House-Baked Garlic & Olive Oil Focaccia, Balsamic Dip (G, Su)
Prawn & Lobster Toast, Gochujang Mayonnaise, Sesame (Cr, G, So, Se, E, Mu, Su)

SMALL PLATES

Oxtail-Stuffed Potato Skin, Herb Crumb (Su, D, G)
Hash Brown, Pickled Onion, York Jam, Toasted Yeast (D, E, Su)
Fish Finger, Tartare Sauce, Gribiche (F, D, G, E, Su, Mu)

ADD WAVE OF PASTA | +£10pp

Rigatoni, Braised Venison, Parmesan, Chive (Ce, G, Su, D, E)
Linguine, Crab, Chilli, Lemon, Pangrattato, Tomato (G, D, Cr, Su, E)

LARGE PLATES

Chalk Stream Trout, Ratatouille, Saffron Aioli, Bouillabaisse Sauce (F, D, Mu, E, Su)
Duck Leg, Panang Sauce, Crispy Chilli Oil, Cavolo Nero (Su, N, Cr, F)

DESSERTS

Triple Layer Chocolate Mousse, Macerated Cherries, Cocoa Nib Tuile, Cherry Sorbet (D, So, E)
Lemon & Blackberry Choux Bun, Lemon Shortbread, Toasted Meringue Stick, Coconut Sorbet (G, D, E)

ADD PETIT FOURS & COFFEE | £7.50pp

Whilst every effort is made to manage allergens, our dishes are prepared in the same kitchen and traces may be present.
Ce - celery, **Cr** - crustaceans, **D** - dairy, **E** - eggs, **F** - fish, **G** - gluten, **L** - lupin, **Mo** - molluscs, **Mu** - mustard, **N** - nuts, **Pe** - peanuts, **Se** - sesame, **So** - soya, **Su** - sulphites, **V** - vegetarian. **G*** - could be done without gluten, **N*** - could be done without nuts, **V*** - could be done vegetarian. Please speak to a member of staff if you have any questions about our dishes. If you have any food allergies, intolerances, or dietary requirements, please let us know at the time of ordering.

A discretionary service charge of 12.5% will be added to all tables, 100% of which goes to our staff.