



À LA CARTE MENU

2 COURSES - 48 // 3 COURSES - 56

Complementary Bread & Petit Four

STARTERS

Paired Wines
Under Description

CHESTNUT & BLUE CHEESE RAVIOLO

Smoked Cream Sauce, Pickled Celery

Lowry's Pass Chenin Blanc, Parrl, South Africa

31

MISO MACKEREL

Smoked Beetroot, Fish Skin Cracker, Grapefruit

Sainte-Anne Rose Chateau la Tour de l'Eveque AOC, Provence, France

42

SMOKED CHICKEN CROQUETTE

Burnt Lettuce, Caesar Dressing, Charred Anchovies

Ambriel NV, East Sussex, United Kingdom

65

CRAB SOURDOUGH CRUMPET

Smoked Ricotta, Charred Lemon, XO Sauce

Chablis Domaine Vincent Dampt, Burgundy, France

58

SCOTCH EGG

Smoked Bacon & Black Pudding Sausage Meat, Toffee Apple, Celariac Remolade

Parellon Semillon Paredones Maturana Wines, Paredones, Chile

46

MAINS

Paired Wines
Under Description

CHARSUI MONKFISH

Charred Broccoli, Sesame, Seaweed, Jasmine Rice

Quinta de Chocapalha, Arinto, Lisboa, Portugal

38

PORK & BLACK PUDDING WELLINGTON

Fillet & Smoked Black Pudding, Sticky Red Cabbage, Smoked Butter Fondant Potato

Parellon Semillon Paredones Maturana Wines, Paredones, Chile

46

CONFIT DUCK LEG

White Beans, Smoked Chilli Maple Cumberland Sausage, Kale

Mucchietto Primitivo IGT Puglia, Italy

41

BBQ LAMB

Rump & Ragu, Lamb Fat Potato, Aubergine, Smoked Cheese Béchamel, Pickled Raisins

B-Qa de Marsyas Rouge, Bekaa Valley, Lebanon

48

CHARRED RED CABBAGE

Pinto Beans, Avocado, Chimmichurri

Cipollina Rosso DOC Nero d'Avola Terre Siciliane, Italy

28

SHARER

CHARCOAL RUBBED BEEF PICANHA - FOR 2

Charcoal Marinated Beef Picanha, Truffle & Parmesan Chips, Smoked Cream Peppercorn Sauce, Confit Tomato, Watercress & Shallot Salad

Malbec Tigerstone Estancia Los Cardones, Cafayate Valley, Salta, Argentina

59

DESSERT

BUCKWHEAT BANANA BREAD

Rum soaked Raisins, Chantilly Cream, Smoked Butterscotch Sauce

BURNT BASQUE CHEESCAKE

Charred Pears, Pear & Blackberry Sorbet, Ginger Crumb

CHOCOLATE ORANGE MILLE FEUILLE

Charred orange, Smoked Vanilla Ice Cream

COCONUT PANNA COTTA

Charred Sticky Pineapple, Lime, Burnt White Chocolate

CHEESE

SELECTION OF 4 CHEESES

Artisan Crackers, Burnt Grape Mostarda

Part of the 3 courses or £9pp Supplement as extra course

ALLERGENS

Due to our cooking methods & the use of multiple allergens in our kitchen, we are unable to guarantee that some dishes will be allergen free, please ask us if you are unsure. Booking is advised so we can work around your allergies where possible