

THE MENU

STARTERS

Homemade 'Waste Knot' soup of the day with homemade 'Wild farmed' bread (V) (Please ask for kcal)

Guinea fowl bon-bon with pickled grapes, frisée salad and aioli 365kcal

London cure smoked salmon roulade with cucumber gel, pickled shallots, fennel & dehydrated black olives 226kcal

Prawn cocktail tartlet 313kcal

Pear and chicory salad with Cashel blue cheese or vegan feta cheese 471kcal

MAIN

Free range chicken supreme stuffed with wild mushrooms and served with fondant potato, buttered kale and chicken jus 627kcal

Slow braised beef short rib with heritage carrots, mash potato and red wine Jus 797kcal

Salmon & cod fish cake with sautéed spinach and beurre blanc 526kcal

Pan fried fillet of sea bass with saffron potato, green beans and mussel velouté 430kcal

Potato gnocchi with pumpkin, spinach and vegan 'Parmesan' (VG) 374kcal

SIDE DISHES

Truffle and Parmesan fries 360kcal 6.00

Tomato, cucumber, avocado and lettuce salad with house dressing 238kcal 6.00

THE MENU

DESSERTS

Mango and passion fruit cheesecake 335 kcal

Yuzu and lemon tart with red berry coulis 455 kcal

Vegan chocolate brownie with pear, ginger and hazelnut crumble (VG) 310 kcal

A selection of 3 British artisan cheeses, spiced apple chutney, grapes and crackers

634kcal

Lincolnshire poacher – a hard unpasteurised Cheddar style cow’s milk cheese with meaty, brothy, umami notes up front giving way to a fruity sweetness on the finish

Bath soft Cheese- a full flavoured organic creamy brie style cheese made to an original 19th Century recipe, a mild mushroom flavour with a citrus hint

Cashel Blue - named after the Rock of Cashel is lusciously with a creamy texture and a nutty, slightly sweet, and slightly earthy taste

PORT & DESSERT WINE

Vallado 10yr old Fine Tawny Port

From the world’s oldest Port House, aromas of ripe & honeyed fruit with notes of vanilla and spice 157Kcal

9.95

100ml

Chateau Grand Jauga

Sauternes - Tropical, ripe & Luscious 159Kcal

12.95

100ml

TWO COURSES

35.00

THREE COURSES

45.00

*£3.50 / £5.00 surcharge applies

If you have a food allergy or intolerance, please ask a member of our team for information.

A discretionary service charge of 12.5% will be added to your final bill. We are cashless restaurant.

All major credit cards accepted.

Please note that all restaurant bookings have a minimum spend of £35 per person