

Tier We Go Again!

Starters

Mushrooms 3 Ways – Baked Portobello with Melting Onions & Brie;
Wild Mushroom & Mozzarella Arancini;
Wild Mushroom Soup **9 (v)**

Crisp Fried Arancini 3 Ways – Spinach & Brie, Garlic & Cumin Labneh;
Beetroot & Goat's Cheese, Horseradish Aioli;
Leek & Roquefort, Slow Cooked Tomatoes **9 (v)**

A Seafood Duo – Tempura Tiger Prawns Chilli Mayo
Crisp Spiced Soft Shell Crab, Asian Salad **13**

Crisp Panko-Coated Haggis & Black Pudding 'Cake',
Poached Burford Brown Egg, Crisp Pancetta, Hollandaise **8**

Chicken 2 Ways – BBQ Satay Chicken Cucumber Salad, Peanut & Coriander Sauce;
Smoked Chicken Crunch Salad, Tahini Dressing **9 (n)**

Pancetta-Wrapped Partridge Breast on Roast Field Mushroom,
Peppercorn Sauce **10**

Buttermilk Fried Chicken Wings, 2 Dips & BBQ Sticky Pork Ribs **9**

Carne Crudo –Himalayan Salt-Aged Wagyu Beef Fillet Duo –
Spiced Tartare, Sourdough Soldiers;
Carpaccio, Cantabrian Anchovy, Parmesan Flakes **13**

Mains

Aubergine Tempura on a Sri Lankan 9 Vegetable & Chickpea Curry,
Poppadum, Katchumber, Chutney, Coriander Rice **18 (vg)**

Roast Beetroot & Onion Tart Tatin, Balsamic Beetroot,
Melting Goat's Cheese, Rocket & Parmesan Top **18 (v)**

Bouillabaisse Fish Stew with Tiger Prawns, Gurnard, Sole & Scallops
Served with Rouille, Grated Gruyère, Sourdough Crostini **23**

Thai Red Chicken, Squid & Tiger Prawn Curry, Asian Salad Garnish,
Coriander Rice **22**

Wagyu Steak, Kidney & Winter Vegetable Puff Pastry Pie, Colcannon Mash **18**

Za'atar-Coated Chargrilled Welsh Lamb Chops with Antipasti:
Aubergine Hummus - Crisp Fried Artichokes - Watermelon Salsa, Fattoush Salad **22**

Angus Beef Fillet 'Stroganoff', Red Cabbage 2 Ways - Braised & Pickled,
Soured Cream, Buttered Rice **22**

Surf N' Turf – Angus Fillet Medallions Topped with Pil-Pil Style Tiger Prawns
with Garlic-Chilli Kale & Sweet Potato Fries **24**

Rose Veal Sirloin, Blue Cheese Sauce, Asparagus, Roast Butternut,
Buttery Mash **23**

'Dish of the Day' – **Slow-Cooked Wagyu Short-Rib**
in Black Pepper, Stout & Brown Sugar with Quince,
Soured Cream with a Stew of Cavalo Nero, Peas & Potatoes **22**

*If you have any **food allergies or intolerances** please make a member of our Team aware as **not all ingredients are listed on the menu**.
We cook in an environment that uses most allergens on a regular basis. Whilst we endeavour to do our best, there can be no guarantee
of an allergen free product. If you have a serious allergy we request that you bring your correct medication with you when dining.
Thank You*

*(n) = contains Nuts (s) = may contain shot (v) = vegetarian (vg) = vegan
An optional service charge of 12.5% will be added to your final bill*

