Vegetarian Mains Available

Freshly Baked Sourdough £4,50

FIVE COURSE & WINE FLIGHT MENU

Welcome to our delicious five course set menu with accompanying wine flight.



Please choose your apéritif and wines by the glass from the 'flight' menu.

From the Sea

Scottish Smoked Salmon served with blini, crème fraîche & capers



1st&2nd

Course

From the Land

Beetroot & Goat's Cheese Salad (v) chopped walnuts & sherry vinaigrette

Mackerel & Watercress Pâté toasted sourdough

> Ham Hock Terrine celeriac remoulade



Roasted Bone Marrow with Parsley & Shallot Salad

(£3.00 Supp.)

Wheeler's Fishcake tartare sauce, poached egg & sautéed spinach

> Fillet Medallions vine tomatoes

60Z (£14.00 supp)

90Z (£19.00 supp)

Fillet of Tournedos Rossini

spinach, truffle, brioche & foie gras

(£14.00 supp)

70z House Cut Steak 21 day dry-aged served with a choice of sauce

eppercorn

Béarnaise Sauce

Ribeye

140Z (£19.50 supp)

Braised Boeuf Bourguignon

served with creamed potatoes

100Z (£14.00 supp)

120Z (£24.00 supp)

Larger Cuts Availably Daily Waiter will Advise

Chateaubriand

160z to share (£30.00 supp)

160z for one (£35.00 supp)

STEAK TOPPINGS

Maple Cured Bacon £5.00 prime streaky bacon

Tiger Prawns £9.00 garlic butter

Bone Marrow £7.00 oven roasted

Two Fried Eggs £4.00 free range hens eggs

House-Cut Fries

House Coleslaw

Café de

Paris

Butter

ALL AT £8.50

Honey Mustard Salad

Onion Rings

Single *£8.50* Double £12.00 Truffle & Parmesan +£2.50 **Creamed Potatoes**

Side **O**rders

Creamed Spinach

Portobello

Gratin Dauphinoise

Braised Red Cabbage

Mushroom

Brandy Snaps with Cointreau cream Chocolate Mousse La Folie Douce



Sticky Toffee Pudding (£3.00 supp) served with ice cream

Lemon Posset fresh raspberry

