







A LA CARTE MENU

Available 12-2:30 / 5:30pm till late Monday to Saturday in restaurant dining room

STARTERS

Sharing board for 2: Pickled herring, haddock cakes, smoked mackerel, oysters	£10pp
Crispy Scottish langoustine & fennel salad, citrus mayonnaise, coriander cress	£14
Hand-dived scallops, curried cauliflower, toasted pumpernickel, tarragon	£13
Roast breast of wood pigeon, leg & cherry terrine, candied fennel 	£11
Chicken & leek ballotine, black garlic crostini, gem lettuce, Caesar sauce	£10
Smoked haddock brandade cakes, British crab, lemon crème fraîche, capers	£9
Home-made mozzarella, heirloom tomato salad, black olive tapenade, basil 	£8
Roast tomato soup, goats' curd, basil mousse 	£6





MAINS

Market-fresh fish of the day (<i>please ask</i>)	£POA
Fillet of salt-aged beef, blue cheese pommé purée, sautéed mushrooms, jus	£34
Dry-aged sirloin, triple-cooked chips, confit tomato, roast mushroom 	£28
Pan-roasted halibut, glazed ox cheek & oyster pie, braised lentils, truffle	£24
Lamb three ways: seared liver, crispy belly, roasted rack & ratatouille, goats curd 	£23
Pan-fried cod, smoked salt cod cake, baby spinach, parsley & tomato cream	£21
Rare-breed pork belly, crispy black pudding, slow cooked onion & apple puree	£21
Breast of corn-fed chicken, baby leeks & sweetcorn, morel mushrooms, truffle	£19
Potato gnocchi, crispy hens' egg, smoked cheddar & summer truffle cream 	£17

SIDES

Triple-cooked chips / Creamy mash / Buttered Heritage potatoes / Summer greens	
Sprouting broccoli with toasted almonds	£4
Friars steak sauce / Peppercorn sauce / Béarnaise sauce	£2.5

PUDDINGS

English cheese, pickled celery, lavosh biscuits, home-made chutney	£9
Ferreira LBV Port (<i>70ml glass</i>)	£4.4
Dark chocolate & espresso mousse, hazelnut croquant, chocolate sorbet  	£8
Pineau Rouge des Charentes, West France (<i>70ml glass</i>)	£5.9
Strawberry & yogurt panna-cotta, strawberry sorbet, basil consommé 	£7
Finca Antigua Moscatel (<i>70ml glass</i>)	£5.9
Cherry & honeycomb tart, marzipan ice cream	£8
Lindisfarne Mead, Holy Island, Northumberland (<i>70ml glass</i>)	£3.5
Handmade petits fours	£6
A selection of home-made sorbet or ice cream 	£6
Skillogalee Liqueur Muscat, Clare Valley, Australia (<i>70ml glass</i>)	£8.9