#### Cocktails

Pasquale's Negroni Gin, Campari, Vermouth 6.0 Will's Black Manhattan Rye Whiskey, Averna, Bitters 65

Max's Vesper Gin, Vodka, White Vermouth *Shaken,, not stírreð* 6.5

# **BISTRO BITES**

Sourdough & Foccacia with Salted Butter & Olive/Sun Dried Tomato Tapenade (v) 5 Broad Bean & Garlic Hummus with Sourdough (vg)

Twisted Parmesan Cheese Straws

Marinated Gordal Olives (gf, vg) 5.5 Oysters; Red Wine & Shallot -Lemon Granita -Guinness Shot 3/6/12 11.5/21/36

# STARTERS

Confit Ham Terrine, Crispy Quail Egg, Potato Rosti & Pea Mousse (gf) 9

Bruschetta; Heritage Tomato, Sweet Pepper & Roquette with Basil Pesto(vg) 8.5

Pan Fried Scallops, Chorizo, Pickled Cauliflower with Truffle & Cauliflower Puree (gf) 16.5

Whipped Chicken Liver Parfait with Sweet Apple Chutney, Clarified Butter & Melba Toast

Warm Goats Cheese Tart, Glazed Figs & Balsamic  $(v) \\ 9.5$ 

Prawn Cocktail, Marie Rose Sauce, Cucumber & Baby Gem Lettuce (gf\*) 12

Sides 5.50 Chips or Fries with Pink Himalayan Salt (gf\*, vg) Pommes Anna with Truffle Oil (gf, v) Smoked Garlic Green Beans (gf, v)Crispy Kale (gf, vg) House Salad. Chervil Vinnaigrette (gf, vg)

## Mains

Moules Marinière, White Wine & Cream Sauce with Pink Himalayan Salted Fries (gf\*) 18.5

Smoked Haddock Chowder, Parmesan Straws & a Cod Croquette 21

> Market Fish of the Day Market Price

Traditional Carbonara, Guanciale, Orange Egg Yolk, Black Pepper & Crispy Parmesan 17

Beer Battered Haddock & Chips, Grilled Lemon, Tartare Sauce & Minted Peas 17.5

Pea, Mint & Edamame Bean Risotto with Shaved Pecorino & Truffle Oil (gf, vg\*) 16

Vegetable, Chick Pea & Sweet Potato Tagine with Giant Coriander Cous Cous (vg) 16

### STEAKS

Steak Frites - served pink with Fries & Béarnaise Sauce (gf\*) 17

Our steaks are smoked in-house with maple, rosemary & pink himalayan salt, served with chips & roasted vine tomatoes. (gf\*) Add 5 Garlic King Prawns - +7.5

> 7oz Fillet 34

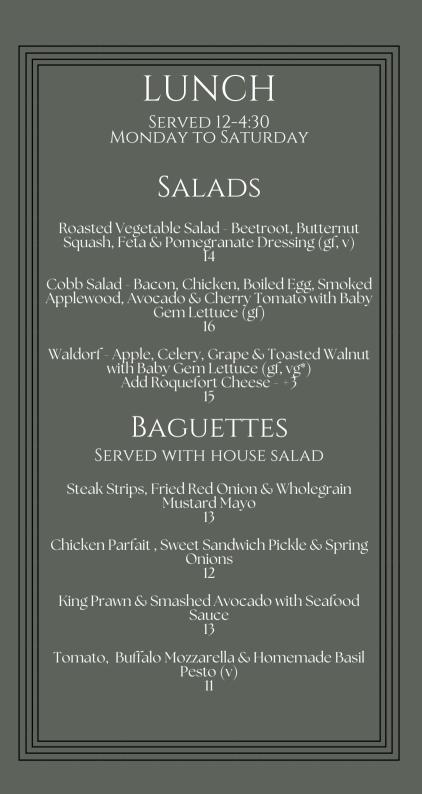
10oz Pave Rump 24

9oz Sirloin

10oz Ribeye 34

350z Tomahawk on the Bone (for 2 to share) 80 29 Sauces: Diane, Pink Peppercorr

Pink Peppercorn, Roquefort or Béarnaise +3





We will change our Roasts weekly, dependent on availability and season.

We will always have Beef and a Vegetarian/Vegan Option.

# Desserts

Affogato, Vanilla Ice Cream with Kimbo ® Espresso (vg\*/gf) 5.5

Pumpkin Pannacotta, Ginger Ice Cream & Cinnamon Tuille (gf\*)

Warm Apple Tarte Tatin, served with Blackcurrant Sorbet (vg\*)

> Amaretto Tiramisu (n) 9

Warm Blackberry Tart with Almond Cream (n)

Dark Chocolate Fondant, Sweet Cherries & White Chocolate Foam 9.5

Selection of 3 Cheeses, with Grapes, Celery, Macerated Watermelon & Crackers (gf\*) 12.5

Children's Menu - 9

Cheese, Pesto or Tomato Pasta served with Grated Pecorino

Chicken Goujons with Fries

Sausage with Chips & Beans

Fish & Chips with Garden Peas

Please inform your server of any allergies before you order Gluten Free (gf), Vegetarian (v) Vegan (vg), Can be Altered (\*), Contains Nuts (n)

VAT is included at the standard rate

A discretionary service charge of 12.5% is added to the bill of tables of 6 or more