

SNACKS

White Sourdough Miche (vg), butter	617 kcal	5.00
Olives (vg)	408 kcal	5.00
Salted Almonds (v)	680 kcal	6.00
Mushroom Arancini (vg), truffle mayonnaise (vg)	1084 kcal	7.50
Invisible Chips, Hospitality Action Charity		1.00
Invisible chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times		

SATURDAY BRUNCH

Bottomless bubbles 29 per person.
T's & C's apply.

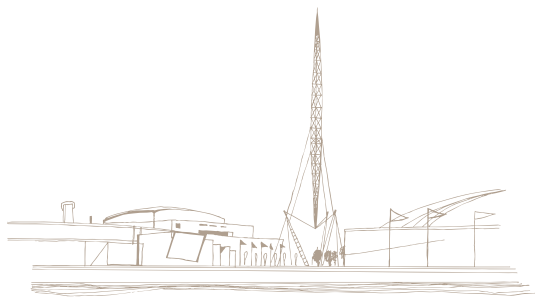
Egg Benedict 14.00
air dried ham, hollandaise 779 kcal

Egg Royale 15.50
smoked salmon, hollandaise 688 kcal

Egg Florentine (v) 13.50
garlic spinach, hollandaise 620 kcal

6oz Sirloin Steak 19.00
fries, peppercorn sauce 1553 kcal

Spinach Ravioli 18.00
sage butter emulsion 1136 kcal



When dining with us, it is your responsibility to inform us of any allergies, intolerances or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicatess where dishes 'mayc contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. 13% discretionary service charge will be added to your bill. Prices include VAT.

STARTERS

Twice Baked Cheese Soufflé (v)	12.00
cream, leeks	494 kcal
Anchovies on Toast	14.00
salted butter, caramelised onions, chive crème fraiche	728 kcal
Beetroot Salad (vg)	9.00
vegan feta, pecan nuts	535 kcal
Crispy Duck Salad (h)	18.00
kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts	1083 kcal
Main course available	1468 kcal 24.00
Steak Tartare	18.00
slow cooked egg yolk, crispy potato, crème fraiche, parmesan	459 kcal
Main course available	1300 kcal 25.00
Green Pea Velouté (v)	9.00
poached egg	303 kcal
Cured Salmon	16.00
horseradish crème fraiche, beetroot	428 kcal
Dressed Cornish Crab	18.00
crab mousse, hand-picked white meat, sourdough, lemon	356 kcal
Watermelon Tartare (vg)	13.50
avocado mousse, rice crackers	382 kcal
Prawn Cocktail	16.00
sriracha mayonnaise	608 kcal
Caesar Salad	14.50
grilled chicken, gem hearts, anchovy dressing, parmesan, croûtons	691 kcal
Main course available	930 kcal 20.00

MAINS

Crab & Cockles Linguine	19.00
lobster emulsion	625 kcal
Railway Mutton Curry (h)	26.00
pilau rice, cucumber & mint yoghurt, grilled garlic flat bread	1581 kcal
Fishcake	18.00
cucumber salad, mackerel veloute	378 kcal
Chilli & Orange linguine (vg)	18.00
bok choy	469 kcal
add chicken	74 kcal
or prawns	74 kcal 3.00
Fish & Chips	20.00
minted peas, fries, tartar sauce	1691 kcal
Watercress & Chervil Risotto (v)	19.00
parmesan	491 kcal
Skylon Shepherd's Pie	23.00
slow cooked lamb with cheddar mash	1478 kcal
Skylon Fish Pie	25.00
haddock, salmon, prawns	1219 kcal
Pumpkin, Spinach & Chickpea Masala (v)	21.00
pilau rice, cucumber & mint yoghurt, grilled garlic flat bread	978 kcal
Grilled Salmon	24.00
baby potatoes, herb butter sauce	674 kcal

SAUCES 3.00

Chimichurri 141 kcal | Bearnaise 402 kcal
Peppercorn 176 kcal | Bordelaise 172 kcal

SIDES

Fries	806 kcal	6.50
Green Mixed Vegetables	198 kcal	6.50
Truffle Parmesan Fries	955 kcal	7.50
Creamy Spinach	231 kcal	7.00
Mash Potato	557 kcal	6.00
Chopped Salad	557 kcal	6.00

DESSERTS

Yorkshire Rhubarb Trifle	10.00
bourbon vanilla custard	823 kcal
Date & Molasses Sticky Toffee Pudding	11.00
vanilla ice cream	502 kcal
Blood Orange Posset	9.00
shortbread	738 kcal
Warm Rice Pudding	8.00
clotted cream, plum compote	697 kcal
Coconut Tapioca (vg)	8.50
mango sorbet	160 kcal
Chocolate-Passion fruit Fondant Tart	10.00
salted caramel ice cream	761 kcal
Ice Cream and Sorbets	7.50
ask your server	
Cheese Board	
Selection of Three Cheeses	19.00
lavash, onion relish, quince jelly	880 kcal
Stilton, Pouligny Saint- Pierre (u), Twanger	

SHARING DESSERT

Baked Alaska 18.00
coconut, mango, charred meringue 1465 kcal

SUNDAY ROAST

Roast Scottish Beef 28.00
Yorkshire pudding, buttered savoy cabbage,
roast rosemarypotatoes, carrots, red wine sauce 1097 kcal

Roast Pork Belly 26.00
Yorkshire pudding, buttered savoy cabbage,
roast rosemarypotatoes, carrots, red wine sauce 1222 kcal

Roast Chicken 26.00
Yorkshire pudding, buttered savoy cabbage,
roast rosemarypotatoes, carrots, red wine sauce 851 kcal

Portobello Mushrooms (v) 24.00
Yorkshire pudding, buttered savoy cabbage,
roast rosemary potatoes, carrots 1461 kcal



DESSERTS

Yorkshire Rhubarb Trifle10.00
bourbon vanilla custard 823 kcal

Date & Molasses Sticky Toffee Pudding11.00
vanilla ice cream 502 kcal

Blood Orange Posset 9.00
shortbread 738 kcal

Coconut Tapioca (vg) 8.50
mango sorbet 160 kcal

Warm Rice Pudding8.00
clotted cream, plum compote 697 kcal

Chocolate-Passionfruit Fondant 10.00
salted caramel ice cream 761 kcal

Ice Cream and Sorbets 7.50
ask your server

Cheese Board 19.00
lavash, onion relish, quince jelly 880 kcal
Stilton, Pouligny Saint-Pierre (u), Twanger

SHARING DESSERT

Baked Alaska 18.00

coconut, mango, charred meringue 1458 kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(vg) - suitable for vegan | (v) - suitable for vegetarian | (u) - unpasteurised

Adults need around 2000 kcal day. 13% discretionary service charge will be added to your bill. Prices include VAT.



FESTIVAL OF BRITAIN MENU

2 courses £30.00 | 3 courses £35.00

Available Monday to Friday 12pm to 3pm

Split Yellow Pea Soup (vg) 431 kcal

add bacon 199kcal or grilled halloumi 161kcal

Caesar Salad 691 kcal

grilled chicken, gem hearts, anchovy dressing, parmesan, croutons

Cured Salmon

horseradish crème fraîche, beetroot 428 kcal

Watercress Pesto Linguine (v)

parmesan 548 kcal

Fishcake

cucumber salad, smoked mackerel sauce 378 kcal

Lemon Thyme Glazed Chicken Breast

new potatoes, mushrooms, leek 1200 kcal

Coconut Tapioca (vg)

mango sorbet 160 kcal

Date & Molasses Sticky Toffee pudding

vanilla ice cream 502 kcal

Ice Cream and Sorbets

ask you server for flavours

When visiting our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has to declare this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. 13% discretionary service



CREAM TEA

available 12pm to 4pm

Cream Tea

11.75 per person

freshly baked scones, clotted cream and strawberry preserve
include one choice of tea, infusion or coffee per person

Sparkling Cream Tea

21.75 per person

freshly baked scones, clotted cream and strawberry preserve
include a glass of Prosecco and one choice of tea,
infusion or coffee per person

ADD ON

A Glass of Prosecco, Le Dolci Colline 11.00

A Glass of Nyetimber Classic Cuvee 15.00

A Glass of Nyetimber Classic Cuvee 16.50

When dining with us it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where the dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchen handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk and egg allergies.

13% discretionary service charge will be added to your bill. Prices include VAT.



TEAS AND INFUSIONS

English Breakfast

Earl Grey

Lemon and Ginger

Moroccan Mint

COFFEES AND HOT CHOCOLATE

Espresso

Americano

Latte

Capuccino

Flat white

Hot chocolate

When dining with us it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where the dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchen handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk and egg allergies.

13% discretionary service charge will be added to your bill. Prices include VAT.



CHILDREN MENU

3 courses £10.00

Vegetable Crudites (vg)
hummus

Roasted Tomato Soup (vg)
vegan crème fraîche

Fish & Chips
crushed peas

Linguine(v)
cherry tomatoes, butter sauce, parmesan

Chicken Fillet
green beans, fries

Vanilla Ice Cream
chocolate sauce

Fruit Bowl

When dining with us, it is your responsibility to inform us of any allergies, intolerances or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchen handles allergens so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may bit be safe for those with milk or egg allergies. 13% discretionary service charge will be added to your bill. Prices include VAT.