

## A LA CARTE

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### S T A R T E R S

Smoked Hamachi  
*Mango, chilli, lime, basil*  
£15.65

Wagyu Beef Tartare  
*Harrissa, rose, apricot, caper*  
£16.85

Breast of guinea fowl  
*duck liver, lavender, peach*  
£17.95

Greenstraight™ Roasted Scallops  
*Smoked eel, plum, unagi, mouli*  
£26.50

*Should you have any form of food allergies, please inform the front of the house manager. Please note that all ingredients are handled in the same kitchen & we cannot guarantee our dishes to be 100% allergen free. Our menu descriptions do not include all ingredients. May also contain, all tho all care is taken our dishes may contain bones, shell, shot*

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### MAIN COURSES

Wild Turbot Fillet

*courgette, beans, fennel, romesco sauce*

*£ market price*

Creedy Carver Duck

*Red cabbage, green peppercorn, confit leg*

*( recommended pink )*

*£29.85*

Market Catch Of The Day

*Compressed cucumber, grape, spinach, vermouth sauce*

*£ market price*

New Zealand lamb loin

*Sticky plantain, Merguez sausage, Flageolet beans*

*( recommended pink )*

*£33.50*

Australian Wagyu Sirloin 6oz ( mbs 8-9) £62.00

Japanese A5 Kobe Beef 120g A+ £95.00

Wagyu Fillet 130g ( mbs 8-9) £90.00

Australian Wagyu Tomahawk ( mbs 8-9) £180

*All recommended medium rare*

Served with: *garlic cream potato, chimichurri, roasted mushrooms, beef jus*

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### DESSERTS

*"An Apple"*

*caramel, biscuit crumb, apple gel*

*£12.75*

*Recommended with:*

*Château de Suduiraut, Sauternes*

*36's cherry & elderflower trifle*

*caramac, chocolate*

*£11.95*

*Recommended with:*

*Pedro Ximénez 'Triana', Bodegas Hidalgo*

*Blueberry & lemon cheesecake*

*Buttery shortbread, lemon sorbet*

*£13.85*

*Recommended with:*

*Côteaux du Layon 2023, Carte D'Or, Domaine des Baumard*

*Cheese course*

*Quince, Apple tart*

*£14.75*

*Recommended with:*

*Taylor's First Estate Reserve Port*

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### COFFEE & TEA £4.75

*served with sweet treats*

*English Breakfast | Earl Grey | Fresh Mint | Peppermint | Green Tea | Jasmine Tea  
Lemon & Ginger | Moroccan Mint Tea | Chamomile | Assam | Blackberry & blueberry  
Raspberry & strawberry | Orange, cinnamon & cloves | Rooibos with manuka honey*

*Artisan Coffee “ Blue Monday”  
cappuccino, espresso, late, americano, flat white, hot chocolate, iced coffee*

*Irish Coffee | Liqueur Coffee*

### DESSERT WINE & PORT *by the glass*

*Chateau de Suduiraut, Lions de Suduiraut 2015, Sauternes (100ml)) £14.95*

*Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (100ml) £11.90*

*Coteaux du Layon 2006, Carte D’Or Domaine des Baumard (100ml) £10.95*

*Taylor’s 10 Year Old Tawny port (100 ml) £10.50*

### AFTER DINNER COCKTAILS

*Espresso Martini £11  
Vodka, espresso, coffee liqueur*

*Boozy Apple £9.50  
Zubrowka vodka, caramel, apple*

*Negroni £11  
Gin, Vermouth, Campari*

*Mudslide £11  
Baileys, Kahlúa, Vodka, Cream*