



## SAMPLE SPECIALS MENU

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### Starters

- Goan style Cornish mussels**, coconut milk, fresh coriander, crispy onion bhaji (\*gf) 11.95
- Baked black truffle Camembert to share**, onion and sherry marmalade, ancient grain sourdough (v) (\*gf) 15.5

### Mains

- Venison ragu, gnocchi**, pumpkin purée, sage, capers 17.5
- Miso cod, baked squash**, miso mayonnaise and seaweed crumb (\*gf) 18.5
- 14 hour braised featherblade steak**, bourguignon garnish, parsley and horseradish mash (\*gf) 22.95
- Chateaubriand to share**, pressed potato terrine, beef fat roasted carrots, chervil hollandaise (\*gf) 84.95

### Desserts

- Tarte fine, golden delicious apples**, all butter puff pastry, vanilla gelato (v) 10.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (\*GF) = Can be adapted to Gluten Free on request  
(\*\*) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.