

APERATIFS

Laurent Perrier brut	£14.50
Laurent Perrier rose	£15.50
People spritz	£9.50
Espresso martini	£10.00

STARTERS

Padron peppers with smoked sea salt	£6.50
Arancini with nduja, Grano Padano, saffron served with rocket and parmesan salad and balsamic mayo	£7.50
Smooth hummus and creamy Lebanese yoghurt and zahtar, dried mint and olive oil served with toasted pitta bread	£7.50
Crispy tempura king prawns finished with a salt & pepper seasoning and served with a homemade sweet chilli dip	£8.50
Organic sourdough bread and farmhouse butter	£4.00
Spiced cauliflower soup with crispy sourdough (cbvg) <i>Add;</i> King prawns	£7.50 £2.50
Oysters Scottish, served with pickled shallots and a horseradish cocktail sauce	£2.00 ^(ea)
Beef tartare Beef fillet lightly salted and cured, pickled mushrooms, crisply shallot rings and capers, gherkins, spring onions and herbs & topped with an egg yolk	£12.50
Tenderstem broccoli fritters chilli, soy and scallions, black onion seeds and garlic herb mayonnaise (v) (gf) (cbvg)	£7.50
Burrata Heritage tomatoes, baby basil, sea salt flakes (v) (cbvg) (gf)	£10.50
Seared sesame tuna loin pickled cucumber and courgette, avocado ice cream, mango salsa (gf)	£13.50
Spiced Lamb meatballs toasted sourdough, fresh mint yoghurt	£8.99
Beef fillet carpaccio rocket, parmesan shavings and caper flowers <i>Add;</i> Fresh truffle shavings	£11.50 £6.50

MAINS

Hand raised great north chicken and mushroom pie sea salted fries, seasonal vegetables and red wine jus	£14.50
Seabass fillet roasted sweet potato, grilled asparagus, bok choy and tenderstem with hot and sour sauce	£17.50
Lamb chops brushed with red pepper glaze, bok choy, quinoa and corriander salad	£18.50
Cornish crab and ocean fresh clam linguini chilli, lemon, black pepper & herb butter & rocket leaves	£16.50
Tempura battered Cod loin homemade mushy peas, chunky tartare sauce & triple cooked chips	£15.50
Grilled Shwarma spiced cauliflower steak pomegranate salad, harissa mayo dip and sourdough (vg)	£12.50
Baked Truffle pasta with pesto and roasted sweet potato, toasted pine nuts & rocket (v)	£12.50
Risotto with broad beans and asparagus topped with fresh truffle shavings (vg)	£15.50
Veal escalope in Japanese panko bread crumbs served with a tamarind and harissa jus and heritage tomato salad	£16.50
Grilled Scottish salmon topped with a garlic & herb crust, watercress and creamed spinach (gf)	£15.50
Peoples caesar with grilled lemon and thyme chicken, cos & gem lettuce, homemade caesar dressing, fresh anchovies, parmesan crutons and a fried duck egg	£11.50
Quinoa salad spinach, mixed leaf, gem, tenderstem, pomegranate, warm sweet potato & rainbow carrots finished with a zahtar yogurt	£11.00
Fresh lobster - Half/Full in a thermidor sauce or grilled with a garlic & herb butter. Served with a side salad	£mrkt
Braised Spanish octopus grilled in the Josper with balsamic & marsala reduction, potato, fresh clams, spinach, shallot, fresh apple, lemon & harissa mayo	£15.50

DESSERTS

Deconstructed black forest cheesecake Chocolate shavings, vanilla cream cheese, drunken cherries, chocolate crumb and chocolate sauce	£6.50
Dark & milk chocolate brownie baked with mini marshmallows, mixed nuts white, dark and milk chocolate chips served with a raspberry sorbet	£6.50

JOSPER

All our beef is British, sourced by an award winning butcher and dry aged for a minimum of 56 days, garnished with Portobello mushroom, grilled tomato and watercress	
Fillet 227g	£29.50
Ribeye 300g	£27.50
Flat iron 280g	£23.50
Grilled lemon and pepper thyme chicken skewer burnt lemon wedge, heritage tomato salad and sea salted fries	£16.50
House burgers our wagyu beef patty on a toasted brioche bun, caramelised onion jam, beef tomato, English mustard and pickles, sea salted fries	£14.50
Plant based naked burger gem leaf, caramelised onion jam, tomato, English mustard and pickles, sea salted fries	£14.00

SIDES All £4.00

Triple cooked chips
Sea salted fries
Heritage tomato and red onion salad
Seasonal vegetables
Rainbow carrots in caraway and syrup

SAUCES All £2.50

Peppercorn sauce
Béarnaise sauce
Garlic and herb butter

Traditional English sticky toffee pudding with a salted caramel sauce, honey combe pieces and vanilla ice-cream or clotted cream	£6.50
Heavenly Hale vegan sundae Scoops of avocado ice-cream, coconut ice-cream & raspberry sorbet topped with coconut shavings mixed roasted nuts and chocolate sauce	£6.50
Ice cream & Sorbet Avocado/Coconut/Old fashioned vanilla /Chocolate/Raspberry sorbet	£4.50