

WINTER MENU

FEBRUARY 2026



STARTERS

RED LENTIL & TABASCO SOUP // 8 (V)
DHUKKA, ARBEQUINA OLIVE OIL, HOUSE BREAD

CURED TROUT TOSTADA // 9
FENNEL, CUCUMBER, LIME, JALAPEÑO

BRAISED LAMB FLATBREAD // 12
LEEK, TURNIP, WATERCRESS

CRISPY CHICKEN WINGS // 12
BLACK PEPPER RANCH, HOUSE SEASONING

PERI PERI MONKFISH & KING PRAWN SKEWER // 13
CORIANDER, BURNT LEMON

MAINS

THE QUEEN'S RIB CAP DOUBLE CHEESEBURGER // 21
AMERICAN CHEESE, BRAISED OX CHEEK, PICKLE MAYO, DILL PICKLES, SKINNY FRIES, SLAW
VEGGIE OPTION AVAILABLE

WINTER SQUASH GNOCCHI // 23 (V)
LEEK, HAZELNUT, GRANA PADANO

ROAST HALF CHICKEN // 27
TARRAGON, SKINNY FRIES, CHICKEN BUTTER SAUCE

CIDER BRAISED PORK BELLY // 27
JERUSALEM ARTICHOKE, CHICORY, APPLE, MUSTARD SAUCE

BRAISED SHORT RIB // 27
BOURGUIGNON SAUCE, MASH

GRESSINGHAM DUCK BREAST // 30
CONFIT LEG POTATO PAVÉ, TURNIP, SAVOY, THYME JUS

CORNISH LEMON SOLE // 30
CAPER CREAM SAUCE, LEMON, FRESH HERBS

100Z HIMALAYAN DRY-AGED SIRLOIN // 32
THICK CUT CHIPS, BITTER LEAF, WHISKEY PEPPERCORN

SIDES

5 EACH

SKINNY FRIES (V)

WINTER GREENS (V)

BEER BATTERED ONION RINGS (V)

THICK CUT CHIPS (V)

MAC & CHEESE (V)

GARLIC BREAD, MOZZARELLA (V)



DUE TO OUR SMALL KITCHEN, WE CANNOT GUARENTEE ANY DISH IS ALLERGEN FREE.

A 10% OPTIONAL SERVICE CHARGE WILL BE ADDED TO YOUR BILL
TO BE SHARED AMONGST THE TEAM.