



À LA CARTE MENU

STARTERS

BARON BIGOD TART (GF)	- 8.0
<i>Truffle honey, fig jam</i>	
VENISON DUMPLING	- 7.0
<i>Blue cheese</i>	
BANG BANG CAULIFLOWER (GF, VE)	- 7.0
<i>Pomegranate molasses dressing</i>	
WHITEBAIT	- 6.5
<i>Lemon mayonnaise</i>	

MAINS

21 DAY DRY AGED RIBEYE STEAK (GFO)	- 35.0
<i>Mushrooms, vine tomatoes, beef jus, triple-cooked chips</i>	
OPEN STEAK SANDWICH (GFO)	- 17.5
<i>21 day dry aged ribeye, focaccia, rocket, tomatoes, Dijon mayo, served with fries, salad or antipasti</i>	
PORK BELLY (GF)	- 16.0
<i>Petits pois a la Francaise, pork cheek croquette, pickled mustard seeds, crackling, jus</i>	
RED MULLET	- 16.0
<i>Prawn tortellini, samphire, pickled fennel, lemon and caper butter</i>	
THAI GREEN CURRY (GF, VE)	- 14.0
<i>Crispy vermicelli noodles</i>	

DESSERTS

PEAR AND BLACKBERRY CRUMBLE (GF, VEO)	- 7.0
<i>Honey walnuts, crème anglaise</i>	
BANANA BREAD (V, GF)	- 7.0
<i>peanut butter gelato, caramel bananas, banana sherbet</i>	
STICKY TOFFEE PUDDING (V)	- 6.5
<i>date syrup, vanilla gelato</i>	
CHOCOLATE BROWNIE (V, GF)	- 6.5
<i>Vanilla gelato</i>	

V – Vegetarian VE – Vegan VEO – Vegan option available GF – Gluten-free GFO – Gluten-free option available