

SNACKS

|                                                                                                                                                                            |           |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|------|
| White Sourdough Miche (vg), butter                                                                                                                                         | 617 kcal  | 5.00 |
| Olives (vg)                                                                                                                                                                | 408 kcal  | 5.00 |
| Salted Almonds (v)                                                                                                                                                         | 680 kcal  | 6.00 |
| Mushroom Arancini (vg), truffle mayonnaise (vg)                                                                                                                            | 1084 kcal | 7.50 |
| Invisible Chips, Hospitality Action Charity                                                                                                                                |           | 1.00 |
| Invisible chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times |           |      |

SATURDAY BRUNCH

Bottomless bubbles 29 per person.  
T's & C's apply.

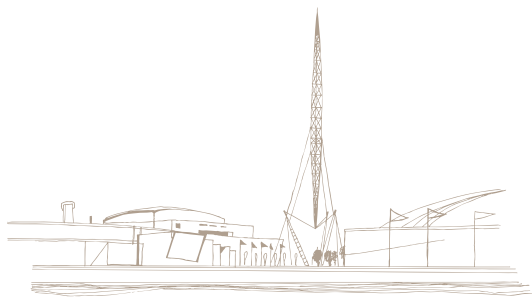
Egg Benedict 14.00  
air dried ham, hollandaise 779 kcal

Egg Royale 15.50  
smoked salmon, hollandaise 688 kcal

Egg Florentine (v) 13.50  
garlic spinach, hollandaise 620 kcal

6oz Sirloin Steak 19.00  
fries, peppercorn sauce 1553 kcal

Spinach Ravioli 18.00  
sage butter emulsion 1136 kcal



When dining with us, it is your responsibility to inform us of any allergies, intolerances or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicatess where dishes 'mayc contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. 13% discretionary service charge will be added to your bill. Prices include VAT.

STARTERS

|                                                                   |                 |
|-------------------------------------------------------------------|-----------------|
| Twice Baked Cheese Soufflé (v)                                    | 12.00           |
| cream, leeks                                                      | 494 kcal        |
| Anchovies on Toast                                                | 14.00           |
| salted butter, caramelised onions, chive crème fraiche            | 728 kcal        |
| Beetroot Salad (vg)                                               | 9.00            |
| vegan feta, pecan nuts                                            | 535 kcal        |
| Crispy Duck Salad (h)                                             | 18.00           |
| kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts       | 1083 kcal       |
| Main course available                                             | 1468 kcal 24.00 |
| Steak Tartare                                                     | 18.00           |
| slow cooked egg yolk, crispy potato, crème fraiche, parmesan      | 459 kcal        |
| Main course available                                             | 1300 kcal 25.00 |
| Green Pea Velouté (v)                                             | 9.00            |
| poached egg                                                       | 303 kcal        |
| Cured Salmon                                                      | 16.00           |
| horseradish crème fraiche, beetroot                               | 428 kcal        |
| Dressed Cornish Crab                                              | 18.00           |
| crab mousse, hand-picked white meat, sourdough, lemon             | 356 kcal        |
| Watermelon Tartare (vg)                                           | 13.50           |
| avocado mousse, rice crackers                                     | 382 kcal        |
| Prawn Cocktail                                                    | 16.00           |
| sriracha mayonnaise                                               | 608 kcal        |
| Caesar Salad                                                      | 14.50           |
| grilled chicken, gem hearts, anchovy dressing, parmesan, croûtons | 691 kcal        |
| Main course available                                             | 930 kcal 20.00  |

MAINS

|                                                                |              |
|----------------------------------------------------------------|--------------|
| Crab & Cockles Linguine                                        | 19.00        |
| lobster emulsion                                               | 625 kcal     |
| Railway Mutton Curry (h)                                       | 26.00        |
| pilau rice, cucumber & mint yoghurt, grilled garlic flat bread | 1581 kcal    |
| Fishcake                                                       | 18.00        |
| cucumber salad, mackerel veloute                               | 378 kcal     |
| Chilli & Orange linguine (vg)                                  | 18.00        |
| bok choy                                                       | 469 kcal     |
| add chicken                                                    | 74 kcal      |
| or prawns                                                      | 74 kcal 3.00 |
| Fish & Chips                                                   | 20.00        |
| minted peas, fries, tartar sauce                               | 1691 kcal    |
| Ratatouille Skewers (vg)                                       | 21.00        |
| hummus, chimichurri                                            | 366 kcal     |
| Watercress & Chervil Risotto (v)                               | 19.00        |
| parmesan                                                       | 491 kcal     |
| Skylon Shepherd's Pie                                          | 23.00        |
| slow cooked lamb, Cheddar mash                                 | 1478 kcal    |
| Skylon Fish Pie                                                | 25.00        |
| haddock, salmon, prawns                                        | 1219 kcal    |
| Pumpkin, Spinach & Chickpea Masala (v)                         | 21.00        |
| pilau rice, cucumber & mint yoghurt, grilled garlic flat bread | 978 kcal     |
| Grilled Salmon                                                 | 24.00        |
| baby potatoes, herb butter sauce                               | 674 kcal     |

SAUCES 4.00

Chimichurri 141 kcal | Bearnaise 402 kcal  
Peppercorn 176 kcal | Bordelaise 172 kcal

SIDES

|                        |          |      |
|------------------------|----------|------|
| Fries                  | 806 kcal | 6.50 |
| Green Mixed Vegetables | 198 kcal | 6.50 |
| Truffle Parmesan Fries | 955 kcal | 7.50 |
| Creamy Spinach         | 231 kcal | 7.00 |
| Mash Potato            | 557 kcal | 6.00 |
| Chopped Salad          | 557 kcal | 6.00 |

DESSERTS

|                                              |          |
|----------------------------------------------|----------|
| Yorkshire Rhubarb Trifle                     | 10.00    |
| bourbon vanilla custard                      | 823 kcal |
| Date & Molasses Sticky Toffee Pudding        | 11.00    |
| vanilla ice cream                            | 502 kcal |
| Blood Orange Posset                          | 9.00     |
| shortbread                                   | 738 kcal |
| Warm Rice Pudding                            | 8.00     |
| clotted cream, plum compote                  | 697 kcal |
| Coconut Tapioca (vg)                         | 8.50     |
| mango sorbet                                 | 160 kcal |
| Chocolate-Passion fruit Fondant Tart         | 10.00    |
| salted caramel ice cream                     | 761 kcal |
| Ice Cream and Sorbets                        | 7.50     |
| ask your server                              |          |
| Cheese Board                                 |          |
| Selection of Three Cheeses                   | 19.00    |
| lavash, onion relish, quince jelly           | 880 kcal |
| Stilton, Pouligny Saint- Pierre (u), Twanger |          |

SHARING DESSERT

Baked Alaska 18.00  
coconut, mango, charred meringue 1465 kcal

SUNDAY ROAST

Roast Scottish Beef 28.00  
Yorkshire pudding, buttered savoy cabbage,  
roast rosemary potatoes, carrots, red wine sauce 1097 kcal

Roast Pork Belly 26.00  
Yorkshire pudding, buttered savoy cabbage,  
roast rosemary potatoes, carrots, red wine sauce 1222 kcal

Roast Chicken 26.00  
Yorkshire pudding, buttered savoy cabbage,  
roast rosemary potatoes, carrots, red wine sauce 851 kcal

Vegan Mushroom Pie (v) 24.00  
Vegan gravy, roast rosemary potatoes, carrots,  
hispi cabbage 1543 kcal