

BOWL FOOD SELECTION

Available for lunch Monday to Friday

SAVOURY

Three cornered garlic, potato & parsley soup,
crème fraîche.....7

Yellowfin tuna tartare,
citrus dressing, rice crackers..... 11.5

Grilled halloumi, broccoli, avocado,
sprouts, pomegranate, brown rice..... 9

Salt & Szechuan pepper squid,
chilli, lime..... 8.5

Quinoa, roasted aubergine, chickpeas,
saffron, miso ,black olives..... 9

Sweet potato, squash, brown rice, edamame,
sesame, poached egg, lemon dressing..... 9

Roasted pork belly, celeriac,
salted apple..... 12

Butter chicken curry,
basmati rice, roasted cashews..... 12

SWEET

Rice pudding,
Seville orange marmalade.....6.5

Milk chocolate mousse,
honeycomb, cream 7

STARTERS

Burrata, salt baked heritage beetroot,
toasted walnuts12.5

Wild Faroe Islands Var cured salmon,
avocado, pickled radish, greens 11

Steak tartare,
spiced sauce, capers, egg 12/19

Crispy fried tiger prawns,
saffron aioli12

Dorset crab, pickled fennel, crème fraîche,
rye bread crisps14.5

Calcot onions, blood orange,
goat's curd, toasted seeds.....9.5

OYSTERS

½ dozen Royal Bay of Grouville Jersey rock..... 18.5

½ dozen Morecambe Bay rock, Lancashire..... 19.5

**Served with cabernet sauvignon vinegar, shallots*

MAINS

Grilled hake, braised chickpeas,
squid, monk's beard21

Spiced roasted baby chicken,
kale, tarragon & lemon.....19

Chalk Stream trout, butternut squash,
shitake mushrooms, spring onion..22

Bluebird truffle burger, field mushrooms,
water cress, caramelized onion17

Shepherd's pie,
creamed potato & toasted crumb.....23

Squash lumaconi, king oyster mushrooms,
ricotta, lovage, hazelnuts17

SIDES 4.5

Potato purée, roast garlic & olive oil

Fine green beans, mustard dressing

Roasted chestnut mushrooms, garlic butter

Butter leaf lettuce, shallots, herbs & hazelnuts

Triple cooked chips

GRILL

250g Speyside beef fillet*36

500g aged Belted Galloway sirloin
on the bone 39

350g 35-day aged Angus ribeye on the
bone* 32

King prawns & lemon*..... 34

Suffolk valley lamb chops,
salsa verde29.5

**Served with mixed leaf salad*

550g Chateaubriand (for two)
grilled romaine, straw potatoes.....67

SAUCES 1.5

Peppercorn Béarnaise

Aioli Charcutière

DESSERT

Pineapple Carpaccio, coconut sorbet,
passion fruit, lemon balm.....7

Vanilla Crème brûlée, lemon madeleine's...7

Raspberry mousse, Champagne jelly.....7

Selection of homemade ice cream
and sorbets.....2.5 per scoop