



## DINNER MENU

### STARTERS

BEEF TARTARE 14

*Herb Tempura, Truffle Emulsion*

CHICKEN LIVER PARFAIT 12

*Port Jelly, Seeded Sourdough*

SOY GLAZED OCTOPUS 14

*Red Pepper, Chickpea Panisse*

TIGER PRAWNS 15

*Spiced Satay, Coriander, Rosemary Focaccia*

SALT & PEPPER CALAMARI 12

*Chilli Citrus Aioli*

HERITAGE BEETROOT SALAD 11

*Whipped Feta, Candied Walnut Crumb*

BUTTERNUT SQUASH RISOTTO 12/17

*Wild Mushrooms, Roasted Pumpkin Seeds*

### MAINS

LAMB RUMP 25

*Asparagus, Charred Baby Gem*

CONFIT CHICKEN SUPRÊME 18

*Buttered Hispi Cabbage, Pomme Pureé*

ROASTED SEA TROUT 23

*Tomato Beurre Blanc, Courgette*

PAN SEARED SEA BREAM 24

*Braised Celery, Cauliflower Noisette*

MUSSEL LINGUINE 19

*Wild Garlic & Herbs, Pak Choy*

ROASTED CAULIFLOWER STEAK 16

*Caper & Olive Dressing, Tahini Cream*

KALE TEXTURED CAESAR SALAD 13

*Anchovy, Shaved Parmesan*

*Add Chicken Suprême 6*

Please advise staff when ordering of any allergies, intolerances, or dietary requirements. We will take all practical precautions to reduce the likelihood of any allergen cross contamination during the preparation of your meal, but please be aware that we handle the following allergens: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphites and tree nuts in our kitchen and cannot therefore guarantee an allergen free dish



## BUTCHERS BLOCK

A SELECTION OF PREMIUM, LOCALLY SOURCED BEEF, DRY-AGED FOR A MINIMUM OF 25 DAYS TO DEVELOP EXCEPTIONAL TENDERNESS AND DEPTH OF FLAVOUR. OUR CAREFULLY CHOSEN CUTS ARE PREPARED BY OUR CHEFS AND COOKED TO YOUR PREFERENCE.

ALL STEAKS SERVED WITH FRIES,  
TENDERSTEM BROCCOLI, KING OYSTER MUSHROOM

*Please ask a member of our team or refer to the chalkboards for today's available steak cuts.*

### STEAK SAUCE 3.5

CHIMMICHURRI  
PEPPERCORN  
RED WINE JUS

### SIDES 6

TENDERSTEM BROCCOLI  
SKINNY FRIES  
CREAMED POTATOES  
HISPI CABBAGE  
MIXED LEAF SALAD

## DESSERTS

CHERRY PANNACOTTA 9

*Biscuit Crumb*

CHOCOLATE BROWNIE BLONDIE 9

*Vanilla Ice Cream*

SPICED APPLE & PEAR CRUMBLE 9

*Pistachio Ice Cream*

THE DUCHY SUNDAE 9

*Vanilla & Chocolate Ice Cream, Chantilly Cream,  
Chocolate Sauce*

RAGA' GELATO & SORBET

*3.5 per scoop*

*Vanilla, Chocolate, Pistachio, Strawberry Cheesecake*

*Mango Sorbet, Lemon Sorbet*

BRITISH CHEESE PLATE 14

*Seasonal British cheeses – Cheddar, Blue & Soft  
Sourced from artisan producers  
Ask about today's selection*

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