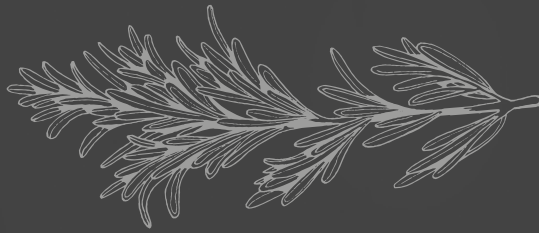


ARTISAN

GRILL



I TO START I

HOMEMADE SOUP OF THE DAY,
TOASTED FOCACCIA (V)
£6.00

FOIE GRAS, CONFIT DUCK MEAT,
TOASTED ALMONDS, FIG CHUTNEY,
BABY GEM, TOASTED BRIOCHE (N)
£10.50

HOT HOME SMOKED SALMON, PEARL BARLEY,
BLACK RICE, LIMONCELLO, FRIZZY SALAD (GF)
£10.00

BABY OCTOPUS, SPRING ONIONS, RED RADISH,
BABY SPINACH, SAFFRON MAYO (GF)
£9.50

GOATS CHEESE MOUSSE, APPLE, ROAST WINTER
VEGETABLES, SHERRY VINAIGRETTE (V, GF)
£9.00

SELECTION OF CANNON AND CANNON
BRITISH CHARCUTERIE
£12.50 to share

MINI FUSETTE OR FRENCH
BOULE BREAD, BUTTER AND
CORNISH SEA SALT (V)
£4.00

GREEN GIARRAFFA
SICILIAN OLIVES (V, GF)
£3.50



I LOCALLY FARMED STEAKS I

Cooked in our Josper oven and all served with Air Dried Tomatoes and Confit Onions

SIDES All £4.00

Buttered Spinach (V, GF)

French Fries (V, GF)

Mash Potato (V, GF)

Rocket and Parmesan (V, GF)

Roast Root Vegetables (V, GF)

New Potatoes, Butter, Parsley (V, GF)

SAUCES AND BUTTER All £2.00

Béarnaise Sauce (V)

Peppercorn Sauce

Café De Paris Butter (V)

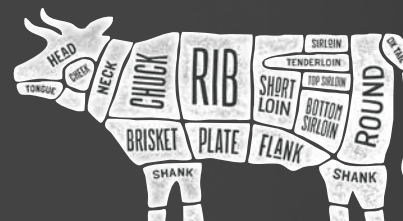


HEREFORD RARE BREED
FILLET STEAK 200G (GF)
£34.00

HEREFORD RARE BREED
RIBEYE STEAK 250G (GF)
£31.50

SIRLOIN ON THE BONE 350G (GF)
£36.00

MANGALITSA PORK CHOP 250G (GF)
£21.00



I BRITISH MEATS I

CHICKEN BREAST (GF)

Smoked Lincolnshire Poacher Cheese,
Sundried Tomatoes, Mash Potatoes,
Caramelized Onions, Truffle Oil, Chicken Jus
£17.00

BRAISED LAMB SHANKS (GF)

Mash Potato, Roasted Carrots, Proper Gravy
£16.50

I FISH FROM THE BRITISH ISLES I

SCOTTISH SALMON FILLET (GF)
Grilled Courgette, Aubergine
Caponata, Prosecco Fish Sauce
£17.00

PAN FRIED SOUTH COAST
WHOLE LEMON SOLE (GF)
Brown Shrimp Bisque
£17.50

I VEGETARIAN I

SPINACH AND RICOTTA RAVIOLONI (V)
Brown Butter, Grated Parmesan, Sage
£15.00

RISOTTO (V, GF)
Butternut Squash, Toasted Pumpkin Seeds
£15.00