



A LA CARTE

To Start

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| Braised ox cheek, black tiger prawn, potato and truffle mousseline, red wine jus | £14.00 |
| Seared scallops, cauliflower and coconut korma, cashew nuts | £14.50 |
| Blackened salmon, edamame croquette, huacaina sauce | £12.50 |
| Grilled king oyster mushroom, duck egg, celeriac tahini purée | £10.50 |

Main Courses

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| Tamarind glazed pork filet, potato purée, preserved lemon and raisins | £26.50 |
| Pan fried sea bass, saffron risotto, pea shoots | £28.50 |
| Peppered 9oz. Orkney Rib Eye, hand cut chips, Béarnaise sauce | £29.50 |
| Miso glazed aubergine, crispy buckwheat, feta and toasted pumpkin seeds | £19.50 |

Sides

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| Hand cut chips, French fries, sweet potato fries, mixed leaf salad | £4.00 |
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| Desserts | £7.50 |
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Lemon whipped mascarpone cheesecake, sour citrus coulis, meringue tuiles

Roasted pear, maple syrup cocoa, soft chocolate ganache, vanilla and almond pâtissière, nuts

Selection of British cheeses

EIGHT CLUB