

Aperitif	Farm & Wild, Sea & Coast
<p style="text-align: center;"><b>Negroni Bianco £9.00</b></p> <p style="text-align: center;">Hepple gin, Martini ambrato, Suze liqueur</p> <p style="text-align: center;"><b>Beaumont Bloody Mary £8.00</b></p> <p style="text-align: center;">Mezcal, home made chilli oil, tomato juice, fresh lemon juice, relish</p> <p style="text-align: center;"><b>Mojito Royale £9.00</b></p> <p style="text-align: center;">Havana club 3yr, green chartreuse, velvet falernum, lime juice, sugar syrup, prosecco</p>	<p style="text-align: center;"><b>Cod £22.50</b></p> <p>Pan roasted cod, pommes pave, sauce vierge, samphire and spinach</p> <p style="text-align: center;"><b>Fish and Chips £16.50</b></p> <p>North Sea haddock, chunky chips, mushy peas and tartare sauce</p> <p style="text-align: center;"><b>Risotto £18.00</b></p> <p>Wild garlic risotto, ewe's curd and pickled red onion</p> <p style="text-align: center;"><b>Gnocchi £18.50</b></p> <p>Herb Gnocchi, wild mushroom and truffle, marmite and sourdough crumb, rich yolk</p> <p style="text-align: center;"><b>Middle white pork chop £24.00</b></p> <p>Pickled walnut, braised chicory, ginger condiment, beetroot and mustard</p> <p style="text-align: center;"><b>Burger £15.00</b></p> <p>Barbequed smashed patty, cheese, mustard mayo, pickle, sesame brioche and bone marrow fries</p>
<b>Small plates</b>	<b>Fired on the Josper</b>
<p style="text-align: center;"><b>Soup £7.00</b></p> <p style="text-align: center;">Seasonal soup</p> <p style="text-align: center;"><b>Lindisfarne Oysters</b></p> <p style="text-align: center;">1 X £4.50 3 X £12.50 6 X £23.00</p> <p style="text-align: center;"><b>Souffle £10.00</b></p> <p style="text-align: center;">Keens cheddar souffle, pecorino, bitter leaf and walnut</p> <p style="text-align: center;"><b>Tartare £11.50</b></p> <p>Heritage beef tartare, walnut, smoked emulsion, St. Ewes egg yolk and Umai caviar</p> <p style="text-align: center;"><b>Celeriac £8.50</b></p> <p style="text-align: center;">Charred celeriac, blue cheese, smoked almond and poached pear</p> <p style="text-align: center;"><b>Waldorf £8.00 / £13.50</b></p> <p style="text-align: center;">Blue cheese, walnuts, grapes, celery, pear and bitter leaf</p> <p style="text-align: center;"><b>Caesar £9.00/ £15.00</b></p> <p style="text-align: center;">Grilled chicken, parmesan, gem lettuce, Caesar dressing and anchovies, pancetta and garlic croutons</p>	<p style="text-align: center;"><i>All steaks are a minimum of 45 day aged Beef Shorthorn Cross from Taylors of Heathery Hall Farm</i></p> <p style="text-align: center;"><b>Ribeye 8oz £28.00</b></p> <p style="text-align: center;"><b>Sirloin 9oz £30.00</b></p> <p style="text-align: center;"><b>Rump 7oz £20.00</b></p> <p style="text-align: center;"><b>Garlic brined half chicken £18.00</b></p> <p style="text-align: center;"><i>All served with one side and sauce of your choosing</i></p> <p style="text-align: center;"><i>Café de Paris butter, Peppercorn or Chimichurri</i></p> <p style="text-align: center;"><b>Trout £25.00</b></p> <p style="text-align: center;">Wood roasted trout, salsify, sea veg, hazelnut, blood orange beurre blanc</p>
<b>Open Sandwiches</b>	<p style="text-align: center;"><b>Sides £5.50 each</b></p> <p style="text-align: center;"><b>Sauteed spinach &amp; nutmeg</b></p> <p style="text-align: center;"><b>Barbequed carrot &amp; labneh</b></p> <p style="text-align: center;"><b>Truffled potato pave</b></p> <p style="text-align: center;"><b>Skin on fries</b></p> <p style="text-align: center;"><b>Charred broccoli &amp; smoked almonds</b></p> <p style="text-align: center;"><b>Buttered seasonal potatoes</b></p>
<p style="text-align: center;"><b>Trout £15.00</b></p> <p style="text-align: center;">Smoked trout, lemon mascarpone, pickled red onion on noir rye</p> <p style="text-align: center;"><b>Steak £15.00</b></p> <p style="text-align: center;">Rump steak, caramelised red onion, blue cheese on ciabatta</p> <p style="text-align: center;"><b>Mushroom £15.00</b></p> <p style="text-align: center;">Barbequed pulled mushroom, pickled cucumber, sesame and Gochujan mayo on brioche</p> <p style="text-align: center;"><b>We hope you enjoyed our food and service.</b></p> <p style="text-align: center;"><b>We add a discretionary 10% service charge to your bill, but if you are not happy please don't pay it and let us know if there is anything we can do better</b></p> <p style="text-align: center;"><b>Your wellbeing is important to us, so please speak with a member of our team about any allergens</b></p>	