

EVENING MENU

Aperitif

Bread

House baked sourdough
whipped truffle butter £4.5

Olives

Kalamata, Beldi,
Nicoise £4.5

Oysters

Lindisfarne Oysters
1 x £5 | 3 x £13.5 | 6 x £24.5

Aperol Sour

Aperol, Fresh Lemon,
Honey £9

Whitebait

Fried white bait &
lemon aioli £6

Hepple 74

Hepple Sloe & Hawthorn, Lillet
Rose, Fresh Lemon, Prosecco £9.5

Starters

Steak Tartare

Heritage beef tartare, smoked emulsion
& St. Ewes egg yolk £13

Souffle

Fox red Leicester and chive souffle with
toasted sourdough £10

Salmon

Smoked salmon mousse, pickled
cucumber, lemon gel £10

Honeydew

Prosciutto, stracciatella, chilli dressing, grilled
honeydew melon, lime & basil £9

Moules

Josper roasted mussels, tomato, nduja,
spring onion & sour cream £10

Main Course

Seabass

Seabass fillets, crushed new potatoes, sea
veg, fish cream & prawns £26

Pork

Pressed belly pork, black
pudding rosti, kale, apple cider
jus £25

Risotto

Butternut risotto smoked almond. Sage
and goat's curd £22

Lasagne

Roasted beetroot, spinach, feta mousse
dill & pistachio £24

From The Josper

The Josper is a charcoal powered oven and grill giving smokey flavour.

Steak Frites

JD Hall of Corbridge dry aged Rump steak, garlic
herb butter, fries & salad £27

Chicken supreme

Chicken supreme, cafe de paris, rocket &
parmesan fries £28

Lobster

Whole North sea lobster tail, salami and
claw tortellini, lobster bisque and grilled
maitake £30

Plaice

Whole grilled plaice, beurre noisette & ratte
potatoes £30

Burrata

Burrata, isle of wight tomatoes, buttered
spinach, tomato pesto, basil, rocket & grilled
sourdough £20

Side Dishes

Barbequed carrot & labneh | Skin on fries | Tenderstem Broccoli with Salsa Verde
Buttered seasonal potatoes | Chargrilled Hispi, smoked almond & lime emulsion | £5 each

We hope you enjoy our food and service.

We add a discretionary 10% service charge to your bill, but if you are not happy please do not pay it and let us know if there is anything we can do better.
Your wellbeing is important to us, so please speak to a member of our team about any dietary requirements