

RESTAURANT MENU

RESTAURANT

FOR THE TABLE Marinated Provençal olives (v, ve, gf) Honey and mustard chipolatas 5.50 Super seed artisan bread selection (v, ve) Cold pressed olive oil and aged balsamic vinegar (gluten free bread available)

APPETISERS

	Seasonal soup of the day (v, ve, gf) Artisan or gluten free bread and butter	8.00	
P	Duck and orange pâté Plum and apple chutney, toasted brioche Pair with Raimat Chardonnay, Costers del Segre, Spain	9.00 175ml 10.00	
	Severn & Wye smoked salmon Homemade granary bread, lemon, caperberries	10.00	
—	Soft shell crab Crispy crab with wasabi mayonnaise, lemon Pair with Taittinger Brut Reserve Champagne, France	10.00 125ml 14.50	
	Tempura calamari Lemon and garlic mayonnaise	9.00	
	Scotch egg Crispy salad, mustard mayonnaise	11.00	
	Baked Camembert 145g (v) Toasted beetroot sourdough soldiers	12.00	
	Goats' cheese and red onion tart (v) Balsamic dressing, rocket leaves and herb oil	9.00	

MAIN DISHES

Fro	m the grill	
	teaubriand 16oz (gf) se allow 20 minutes cooking time (serves two)	74.00
	vithDon Jacobo Rioja Crianza, Bodegas Corral, Spain	175ml 10.00
Grill	ed sirloin steak 10oz (gf)	33.00
Grill	ed fillet steak 8oz (gf)	38.00
Half	roast chicken (gf)	25.00
ad	ld 5 grilled tiger prawns with any steak	10.00
	rved with sautéed garlic and thyme field mushrooms, e vine cherry tomatoes, chunky chips	
	choice of sauce when ordering steak: aise, peppercorn or red wine	

SOMETHING BIGGER

Braised lamb shank Silky pommes purée, seasonal vegetables, rosema	28.00 ry jus
Monkfish tail wrapped with Serrano ha Roasted salsify, curly kale and spinach, aromatic co	
Crispy pork belly Celeriac remoulade, long stem broccoli, crackling,	21.50 apple sauce
Winter vegetable Wellington (v) Mushroom and seasonal vegetables, roasted vine cherry tomatoes, tomato fondue (Vegan Wellington available on request)	18.50
Roasted cauliflower steak (v, ve, gf) Butterbean cassoulet, chimichurri sauce	16.50

RECOMMENDED BY LEAF

Chef Suraj's special butter chicken	23.00
Aromatic spiced basmati rice, baby naan, mini poppadom	

SIDES			
Pomegranate and leaf salad with truffle dressing (v)	6.00		
Cheesy cauliflower gratin (v)	6.50		
Skin on fries or chunky chips (v)	6.00		
Tempura onion rings (v)	6.00		
Garlic sautéed curly kale and spinach (v, gf)	6.50		
Invisible garden salad (v) Order as a donation to our chosen charity Alexander Devine Children's Hospice Service	6.00		

DESSERTS

Apple crumble (v) Fresh custard	10.00
Lemon meringue tart Lemon gel, fresh raspberries	10.00
Dark chocolate and orange cloud (ve, gf, df) Winter berry coulis, charred orange	10.00
Selection of British artisan cheeses (v) Wensleydale and Cranberry, Somerset Brie, Colston Bassett Stilton. Crackers, grapes and quince jelly	
Selection of ice cream and sorbet (v, ve, gf)	8.00
Choice of three scoops: Chocolate, strawberry or vanilla ice cream	
Raspberry, lemon or orange sorbet	

BUILD YOUR OWN SALAD

Classic Caesar salad
Romaine lettuce, rustic croutons, anchovies,
shaved parmigiano, Caesar dressing

Signature leaf salad (v, ve, gf)

Tricolour quinoa, broccoli, avocado, sunflower seeds, pumpkin seeds, beetroot, orange segments, blueberries, cherry tomatoes, fresh chilli, vinaigrette

Add extra protein:6.00Grilled chicken breast (gf)6.00Grilled spiced tofu (gf, ve)6.00Monkfish tail wrapped with Serrano ham (gf)10.00Grilled tiger prawns (gf)10.00

All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to a team member. A discretionary 12.5% service charge will be added to your bill. This service charge is always split between the team members that served you. Calorie information per dish is available on request.