



B R E A D

COMPANY BAKERY SOURDOUGH *cultured butter, Blackthorn sea salt* -- 6

CHORIZO CROQUETTES *béchamel, spring onion* -- 7

S T A R T E R S

WEST COAST CRAB CRUMPET

*spiced butter, pickled cucumber* -- 18

GLEN & CO SMOKED SALMON

*soured cream & rye* -- 18  
*Add Sturia Oscietra Caviar* -- 10

BURRATA

*Muscade pumpkin, pomegranate, chilli* -- 14

SPICY RAW BEEF

*pickled shimiji, cured yolk* -- 19  
*large with fries* -- 29

M A I N S

280G TWEED VALLEY SIRLOIN

*Blackthorn sea salt & rosemary fries, peppercorn sauce* -- 45

ROAST CHICKEN

*salt baked celeriac, wild mushroom, Madeira sauce* -- 26

SPICED PUMPKIN & FETA FILO TART

*pickled walnut, black cabbage* -- 18

EAST COAST COD

*sea greens, preserved lemon* -- 29

S H A R I N G

WHOLE ROAST BREAM

*baby leek, brown shrimp, capers* -- 55

TWEED VALLEY CHATEAUBRIAND

*thick cut chips, burnt butter hollandaise* -- 95

F O R T H E T A B L E

COS LETTUCE

*Dijon dressing, Parmesan* -- 6

TENDERSTEM BROCCOLI

*saffron, hazelnuts* -- 6

FRIES

*Blackthorn sea salt, rosemary* -- 6

HONEY ROAST CARROTS & PARSNIPS

*nut & seeds* -- 6

D E S S E R T S

SPICED PEAR & MILK CHOCOLATE MOUSSE *almonds, cocoa nib ice cream* -- 10

CINNAMON, PINK LADY & GINGER PARFAIT *Calvados* -- 10

LEMON MERINGUE TART -- 10

BRITISH CHEESES *quince, crackers* -- 14

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.  
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.*