

MULLED WINE

10.50

COLOMBARD/CROS MANSENG, 2018

Plaimont,

côtes de Gascogne, France

28.00

ANCHOVY, POTATO & CAPER PIZZETTA 9.95

WILD MUSHROOM & BURRATA PIZZETTA 8.95

BEETROOT & DILL SOUP, CRÈME FRAICHE SOUP 6.50

AVOCADO, LITTLE GEM, PECORINO, RADISH & CHIVES SALAD 6.95

WOODFIRED OCTOPUS, BRAISED CHICKPEAS, PAPRIKA, CHILLI & LEMON 10.95

COTSWOLD CHICKEN & TERRINE, PICKLED CARROTS & ONIONS 7.95

ORANEY SCALLOPS & CHIVE BUTTER 14.00

SMOKED HADDOCK CROQUETTES, SAFFRON AIOLI 10.95

ROASTED PUMPKIN, CHESTNUT, GOAT'S CHEESE, CHICORY & SAGE SALAD 6.95

MIXED TAPAS PLATE TO SHARE 17.95

SWEET POTATO & OREGANO RISOTTO 15.95

TRANCHE OF TURBOT, WOODFIRED FENNEL, CAPERS & SALSA VERDE 23.50

GEE'S CHARGRILLED CHEESEBURGER (PRIME CHUCK & SHIN), TOMATO SALSA & CHIPS 16.95

FILLET OF COD, ORZA POTATOES, SPINACH & SHELLFISH BUTTER SAUCE 21.95

AUBERGINE PARMIGIANA, GEM LETTUCE & CHICORY 15.95

1/2 WOOD FIRED GUINEA FOWL, RAINBOW CARROTS, KALE & ROMESCO 19.50

LINGUINE WITH SALMON, BROWN SHRIMP, CRAB*, CHILLI, FENNEL, DILL 20.95

DAY-AGED 10 OZ ABERDEEN ANGUS RIBEYE STEAK 31.95

chips, roasted shallots, tarragon butter or red peppercorn sauce

SIDES 3.95

CHIPS — CHICORY, GEM LETTUCE & ROCKET SALAD — BUTTERED NEW POTATOES —

SAUTEED WILD MUSHROOMS — WOOD FIRED COURGETTES — SPROUT TOPS, SHALLOTS & GARLIC

Our chefs will make every effort to accommodate any special requests

*Our crab is fresh, handpicked and British - It may contain a small amount of shell

A discretionary service charge of 12.5% will be added to your bill.

If you have any allergies or intolerances, please inform a member of staff.