



Starters

SOUPE DU JOUR (V) 8.50

Served with croutons

**Dairy | Gluten (available Gluten Free/Vegan)*

PAN SEARED SCALLOPS 19.50

Delicately pan-seared scallops served with oyster sauce ketchup, wild mushrooms and a light, silky mushroom milk foam

**Molluscs | Dairy | Sulphites*

ROQUEFORT SOUFFLÉ (V) 13.00

Twice-baked Roquefort cheese soufflé served with charred red onion, crisp walnut crumb and delicate apple crisps

**Gluten | Dairy | Sulphites | Nuts*

CRAB & POTATO ROSTI 12.50

Crispy potato rosti paired with tender crab and silky chilli mayonnaise, accompanied by watercress and chives

**Sulphites | Shellfish | Dairy | Egg*

BEETROOT-CURED SALMON 13.50

Tender beetroot-cured salmon accompanied by miso sour cream and fresh orange, dressed with citrus vinaigrette and salmon caviar

**Sulphites | Fish | Dairy*

DUCK LIVER PÂTÉ 11.00

Silky duck liver pâté paired with sharp pickled blackberry, crispy wild rice and toasted sourdough

**Dairy | Sulphites | Gluten (Gluten Free available)*

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 12.00

Served with creamy white wine sauce and parmesan

**Dairy | Eggs | Gluten | Sulphites*

MOZZARELLA CROQUETTES 11.50

Crisp mozzarella croquettes paired with a Mediterranean tomato and black olive sauce, finished with basil pesto and fragrant basil leaves

**Gluten | Sulphites | Eggs | Dairy*

PORK BELLY BITES 12.50

Slow-cooked pork belly bites, crisped to perfection and served with pak choi & a delicate hoisin foam

**Sulphites | Soy | Gluten | Sesame*

FRESH OYSTER 3 FOR 12.95/ 6 FOR 21.95

Freshly shucked oysters served with a selection of vibrant dressings: classic mignonette & Sriracha, dill, apple & fermented cucumber and a bright yuzu, soy and jalapeño dressing

Pre-order required 24 hours in advance

**Molluscs | Sulphites | Soy | Sesame*

Mains

PORK TENDERLOIN 24.00

Succulent pork tenderloin accompanied by wholegrain mustard sauce, chestnut and sage cabbage parcel, burnt apple sauce and roasted chantenay carrots

**Sulphites | Mustard | Nuts*

PAN SEARED DUCK BREAST 26.00

Tender rosé duck breast paired with velvety carrot purée, charred chicory and caramelised roasted pear

**Sulphites | Dairy*

BALLOTINE OF CHICKEN 23.00

Succulent chicken ballotine filled with spicy nduja, served with sweetcorn hash, tenderstem broccoli and silky gorgonzola cream

**Sulphites | Dairy*

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 23.00

Served with a creamy white wine sauce, parmesan shavings

**Dairy | Sulphites | Eggs | Gluten*

MOULES FRITES 23.00

Fresh mussels gently steamed in a spicy nduja and white wine butter sauce with garlic, parsley and shallots, served with golden french fries

**Molluscs | Sulphites | Gluten | Dairy*

BRAISED BEEF CHEEK 28.00

Tender slow-cooked beef cheek paired with smooth Jerusalem artichoke purée, shiitake mushrooms & chantenay carrots, finished with an indulgent black truffle jus

**Dairy | Sulphites*

MEDITERRANEAN GARDEN PEPPER (V) 21.00

Slow-roasted pepper filled with chickpeas, sautéed mushrooms and fragrant herb rice, finished with delicate feta snow and served alongside dressed seasonal leaves and sharp pickled red onion

**Dairy | Sulphites*

SUPREME OF SALMON 25.00

Fresh salmon, pan-seared until perfectly tender, accompanied by spicy chorizo, butter bean cassoulet and sautéed tenderstem broccoli

**Sulphites | Fish*

SAFFRON-INFUSED CRAB RISOTTO 24.00

Creamy saffron-infused risotto folded with sweet crab meat, crisp pancetta and garden peas, finished with fresh herbs and a touch of lemon

**Shellfish | Dairy | Sulphites*

PAN SEARED VENISON 29.00

Venison loin with velvety beetroot & sweet potato purée, pickled walnuts, complemented by blackberry and a glossy port jus

**Dairy | Sulphites | Nuts*





Grill

ALL STEAKS ARE SERVED WITH:

**THICK, HAND CUT, TWICE COOKED CHIPS,
GRILLED VINE TOMATOES, WATERCRESS,
MUSHROOMS AND A CHOICE OF SAUCE:**

**BÉARNAISE | STILTON | GREEN PEPPERCORN
CHIMICHURRI | GARLIC BUTTER | DIANE**

**CVC FLAGSHIP CHATEAUBRIAND 20 OZ
(FILLET STEAK TO SHARE) 112.00**
*spectacular, succulent 'king of steaks' for 2 to share:
served sliced on a sharing board - aged and locally
produced*

HOUSE RUMP 20 OZ 65.00
*spectacular, succulent, single muscle rump for 2 to
share: served sliced on a sharing board - aged and
locally produced*

SIGNATURE RUMP STEAK 8 OZ 30.00
*superb quality rump, rolled, trimmed of any fat -
aged and locally produced*

SIGNATURE SIRLOIN STEAK 10 OZ 39.00
premium quality sirloin - aged and locally produced

SIGNATURE FILLET STEAK 8 OZ 56.00
*'King of steaks' trimmed, rolled - aged and locally
produced*

Beneath, or to the right-hand side of each dish, we have listed any of the 14 major allergens they may contain, they are typed in bold and denoted by asterisk. Although we have done everything we can to ensure you are as informed as possible, we kindly ask you to ALWAYS let your server know everything you may be allergic to, before you place your order.

Please Beware:

There are many allergens that do not find themselves named in the '14 major allergens' list; if you allergy is not part of that inventory, please speak to our staff about your requirements; they will delighted to help.

Sides

VEGETABLE SELECTION 5.00
mix of fresh vegetables

CHIPS 5.00
thick hand cut, twice cooked

BLUE CHEESE BROCCOLI & WALNUTS GRATIN 7.50
**Dairy | Gluten | Nuts*

**HONEY ROASTED CARROTS WITH ORANGE
ZEST & PISTACHIO CRUMBLE 6.50**
**Nuts*

SWEET POTATO FRIES 5.00
**Dairy*

FRENCH FRIES 5.00

SAUTÉED GREEN VEGETABLES 7.00

CREAMY GARLIC MUSHROOMS 7.00
**Dairy*

PARMESAN & TRUFFLE FRENCH FRIES 7.00
**Dairy*

DAUPHINOISE POTATOES 7.00
**Dairy*

ROASTED GARLIC & HERB NEW POTATOES 6.00
**Dairy*

CAULIFLOWER CHEESE 7.00
**Dairy | Gluten*

MASH/TRUFFLE MASH 6.00/7.00
**Dairy*

**SAUTÉED MEDITERRANEAN VEGETABLES
6.50**

****We love our staff and hope you do too; we wanted to let you know that all tips and service charges are distributed to waiting staff and all those who looked after you, the kitchen staff and the bar staff, none is taken by the owners****

**A DISCRETIONARY 10% SERVICE
CHARGE WILL BE ADDED TO YOUR
BILL.**

