



## A LA CARTE MENU

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### STARTERS

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**Selection of Sourdough Bread** (V) | 3

Barrel Aged Balsamic, Olive Oil, Sea Salted Butter

**Jersey Rock Oysters** (GF) | 6 OYSTERS 19.5 | 12 OYSTERS 38

Shallot Marinated in Cider Vinegar

**Pork & Black Pudding Roast Signature Scotch Egg** | 9.5

Celeriac Remoulade, Micro Cress

**Kale and Feta Salad** (GF & VG) | 10.5

Pumpkin Seed Pesto, Pickled Walnut & Lemon Dressing

**Seared Orkney Island Scallops** (GF) | 16.5

Whipped Cauliflower, Golden Raisin, Curry Oil, Coriander Cress

**Leek and Potato Soup** (V & VG) | 8.5

Truffle Cream & Chives

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### MAINS

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**Old Spot Pork Belly** (GF) | 25.5

Bramley Apple Sauce, Mash Potato & Gravy

**Half Roast Cob Chicken** (GF) | 29.50

Buttered Greens, Rosemary Potatoes, Lemon Thyme Gravy

**Roast Beef Wellington** | 36

Rosemary Roast Potatoes, Red Wine & Shallot Gravy

**Confit Duck Leg** | 23.5

Smoked Pancetta & Lentil Ragu. Savoy Cabbage

**Pan Fried Sea Bream** | 25.5

Onion Compote, Black Olive, Noily Prat Sauce & Saffron Tuile

**Soya Protein, Spinach, Mushroom, Truffle Cauliflower Vegan Wellington** (VG) | 23.5

Roast Potatoes, Greens and Vegan Gravy

PLEASE NOTE THAT CERTAIN VEGETARIAN DISHES CAN BE ALTERED TO SUIT VEGAN REQUIREMENTS. PLEASE ASK YOUR SERVER FOR DETAILS. (V) - VEGETARIAN | (VG) - VEGAN | (GF) - GLUTEN FREE

BE SURE TO INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES. PRICES ARE INCLUSIVE OF VAT.  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

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FROM LAKE DISTRICT TO THE GRILL

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**35- Day Dry Aged Native Breed Ribeye Steak** | 42

Chunky Chips, Watercress, Bernaise or Creamy Brandy Peppercorn Sauce

**Lake District Fillet Steak Cheese Burger** | 22

Brioche Bun, Beer Carmelised Onions, Dill Pickles, Tomato, Burger Sauce & Chunky Chips

**48- Day Dry Aged Roast Beef** | 36.5

Yorkshire Pudding, Rosemary Roasties, Winter Greens, Gravy, Creamed Horseradish

FORTWO:

**Roasted Cumbrian Chateaubriand** | 86

Roasted Rosemary Potatoes, Yorkshire Pudding, Horseradish, Red Wine Gravy, Bernaise

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SIDES

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**Sussex Charmer Chunky Chips (with Truffle Mayo)** | 5.95

**Rosemary & Garlic Roast Potatoes** | 5

**Grilled Field Mushroom & Garlic Butter** | 6.5

**Truffle Cauliflower Cheese for two** | 10

**Kentish Tender Stem Broccoli, Lemon Oil, Toasted Almonds** | 7

**Mixed Leaf Salad, Plum Tomatoes, Cucumber & Shallots** | 4.5

**Buttered Greens** | 4.5

**Creamy Mash Potatoes** | 4.5

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SAUCES 2.5

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**Roast House Gravy**

**Red Wine & Shallot Gravy**

**Bernaise Sauce** (V, GF)

**Peppercorn**

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DESSERTS

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**Goats Cheese Cake** | 8.5

Pear Carpaccio, Candied Walnut Crumb

**Pear and Stem Ginger Crumble** (V) | 8.5

Classic Vanilla Custard

**Warm Sticky Toffee Pudding** (V) | 8.95

Toffee Sauce & Devonshire Clotted Cream

**Malted Rice Pudding** (VG) | 8

Clementine Jam

**Selection of British Cheeses** | 14

**Selection of Homemade Ice Creams and Sorbets** (V, GF) | 7