

Starters

Homemade sourdough with Longman's butter or olive oil | £4

Minestrone soup | £7.00

Crudités with leeks, cauliflower, carrots, tomatoes, spring onion, smashed beetroot hummus and boiled egg | £12.50

Confit duck leg & ham hock terrine with pickled berries and beetroot ketchup | £9.50

Beetroot cured salmon, lime crème fraiche, soda bread crisps and Keta caviar | £8.50

Sandwiches & Salads

Chicken club sandwich with Cheddar, bacon and mayo | £8.50

Ruby round vegetable sandwich | £8.50

Superfood Salad | £7.50 | £14.00

Chicken Caesar salad, shaved parmesan and romaine lettuce | £7.50 small £14.00 main

Mains

Roasted golden beetroot, celery, turnips, broccoli, leeks, crispy shallots and goats' cheese | £10.00

Smoked haddock and salmon chowder | £12.00

Speyside sirloin steak sandwich with horseradish cream and chips | £16.00

Sides | £5.00 each

Grilled baby gem | Butter Leaf salad | Chips with aioli

Desserts

Victoria plum tart served with cream | £6.50

Eton mess | £6.50

British Cheese | £5.50



We understand that food allergies can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist. A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%.

Mantegna and Bellini Set Menu | *Until 26 November*
12pm – 3pm everyday | 5.30pm – 7.30pm Fridays

2 courses £19 | Add an Aperol Spritz or Peach Bellini £25

Starters

Folpetti

Pan fried baby octopus

Crostini con Burrata e Melograno

Burrata and pomegranate crostini

Mains

Bigoli con ragù di anatra con bigoli

Duck ragù with bigoli

Risotto con Radicchio e Gorgonzola

Risotto with radicchio and Gorgonzola

British Cheese

1 cheese £5.50 | selection of 3 £15.50

Baron Bigod

Cow, creamy, white bloomy-rind, Suffolk

Berkswell

Sheep, fruity, firm, West Midlands

Celtic Promise

Cow, springy texture, vegetarian rennet, unpasteurised, Ceredigion

Cerney Ash

Goat, clean, fresh, citrus flavour, unpasteurised, Cirencester

Mrs Kirkhams Lancashire

Cow, buttery, succulent, crumbly, Goosnargh

Perl Las Blue

Cow, creamy, gently salty, Ceredigion

Shropshire Blue

Cow, nutty, creamy, vegetarian rennet, Nottinghamshire

Saint Duthac

Sheep, blue, creamy, salty, vegetarian rennet, Dornoch Firth

Tunworth

Cow, Camembert-style, classically creamy, Hampshire



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