



THIS MENU IS AVAILABLE IN THE LOUNGE & IN OUR CASUAL DINING AREA

**SNACKS**

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Bread & Butter / mini sourdough boule, salted cultured butter	3.5.
Blistered Shishitos / cactus sauce	12.
Charred Smashed Avocado / sweet potato crisps (vegan)	15.
London Gin Cured Salmon / smoked trout roe, sweet & sour persian cucumber	15.

**SALADS**

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Baby Gem Salad / green goddess dressing, fine herbs	17.
Shaved Cauliflower / almonds, parmesan, raisins, caper & dill dressing	18.
Kale Salad / plum, green walnut, cider & buttermilk dressing	20.

*Add chicken \$9, shrimp \$12 or avocado \$5.*

**PASTA**

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Mac & Cheese / wild mushrooms, parmesan	22.
Crab Risotto / cauliflower couscous, golden raisins, cilantro	25.
House Made Cavatelli / ricotta cream, lemon confit, truffle essence	29.
Squid Ink Linguine / lobster, samphire & basil sauce	33.

**MAIN COURSES**

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Buttermilk Fried Chicken / cabot cheddar, spiced mayo, lettuce, onion bun	25.
Double Decker Burger / American cheese, bacon, pickles, churchill sauce	26.
Fish & Chips / minted mushy peas, tartar sauce	26.
Eggplant Millefeuille / bell peppers, saffron & golden zucchini	29.
Atlantic Salmon / charred broccolini, black sesame hollandaise	36.

**GRILL**

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Skirt Steak / peppercorn sauce, chips	33.
Bone-In Filet / 40 day dry aged, 10oz	55.
Bone-In New York Strip / 40 day dry aged, 14oz	59.

*Our grain fed beef is sourced from creekstone farm, served with a sauce of your choice.*

**SIDES**

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Chips	10.
Creamed Spinach / nutmeg	
Steamed Broccolini / hazelnut & hollandaise	

**DESSERTS**

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Vermont Honey Flan / fennel pollen & wild strawberries	14.
Vanilla Custard / honeydew melon, flavors of gin & tonic	14.
Hazelnut Parfait / frangelico, chocolate sponge, praline	14.
Selection of Ice Cream & Sorbets	12.

**TO SHARE**

Sticky Toffee Pudding / rocky road, ginger ice cream	20.
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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.