

Dinner

Tanche and Lucques olives	£2.75
Gordal olives with orange, wild oregano and rock salt	£3.00

Wine & beer matches

We have paired a suitable wine or beer to all the dishes on the current menu. A combination you may be less familiar with is fine beer and food. Our beer list is solely British and it is only right that these hand-crafted brews take their place alongside food - in many cases they are more versatile partners than wine.

Starters

Soup of the day	£5.65
Summer squash & Stinking Bishop tart with red pepper purée <i>Macon-Loché, France £5.00 125ml</i>	£6.95
Green and white asparagus, toasted cashews, orange citronette, black pepper mascarpone <i>Picpoul de Pinet Domaine des Lauriers, Languedoc, France £3.30 125ml</i>	£7.25
Potted crab with fennel seed & raisin sourdough toast <i>Casa Silva 'Reserva' Chardonnay Colchagua Valley, Chile £4.00 125ml</i>	£9.25
Ham terrine, soft poached egg, straw potatoes with rocket & watercress dressing <i>Lovibonds 'Henley Gold' (bottle conditioned wheat beer) £3.80 330ml</i>	£6.95
Seared scallops with black pudding, baby leeks and scallop roe sauce <i>Redchurch 'Hackney Gold', £4.55 330ml</i>	£10.50

Mains

Pea & shallot tortelloni with pea shoots and mint salsa verde <i>Vinho Verde 'Arinto, Portugal £4.00 125ml</i>	£12.25
Pork belly and cheek with onion confit, apple crisps, honey & black pepper dressing <i>Schiehallion Craft Lager, £4.95 500ml</i>	£14.95
Sea trout with lemon roasted new potatoes and shaved fennel <i>La Source rosé Château des Sours, Bordeaux, France £4.00 125ml</i>	£15.95
Pan-fried sea bream with cockles and mussels, tomato & tarragon sauce and crispy samphire <i>Brodies Organic Transition Pale Ale (bottle conditioned) £4.95 500ml</i>	£16.25
Roast chicken with creamed wild mushrooms, parsley root purée and a puff pastry lid <i>Brewdog 5am Saint Amber Ale, £4.55 330ml</i>	£15.95
Roast rump of lamb with honey glazed rainbow carrots, broad beans and pea purée <i>Domaine Thymiopoulou 'Jeunes vignes de Xinomavro' Naoussa, Greece £4.40 125ml</i>	£17.95
Rib eye steak, grilled portobello mushroom, thick cut chips and pan juices <i>Fuller's '1845', £4.75 500ml</i>	£18.95

Our rib steak is selected by Donald Russell, from cattle that are naturally reared on traditional farms, then matured for 21 days to ensure maximum tenderness and flavour.

Side orders

Buttered new potatoes	£3.50
Chips	£3.50
Mash	£3.50
Vegetable of the day	£3.50
Mixed leaf salad	£3.50

We recognise and share global concerns about the sustainable sourcing of fish and are committed to taking fish only from responsibly managed sources. A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff. Our staff will happily provide you with more details about our food if you have any specific questions or requirements. All profits go to support the gallery.

Desserts and cheese

Glazed custard slice with fresh raspberries £5.65
Lemon & vanilla Martini £7.50

Milk chocolate & espresso mousse £5.65
Finest Full Rich 5yr Old, Henriques & Henriques, Madeira £4.10 100ml

Soft meringue with poached rhubarb and blood orange £5.65
Torrentés Tardío, Mendoza, Argentina £4.30 125ml

Lemon three ways; mousse, sorbet and meringue £5.65

Baked blueberry pudding with vanilla ice cream £5.65
Severn Perry, Gloucestershire, £4.70 500ml

Regional British cheeses with olive oil oatcakes and apple chutney £7.15
Niepoort 'Ruby Dum' Douro Valley, Portugal £4.25 100ml

Driftwood £2.60
A complex tasting rich ash goats' cheese from Barborough, Somerset. The rustic look of this cheese is contrasted by the lemony tang and creamy rich texture. Pasteurised

Blue Monday £2.60
Purple blue streaks give this cheese a distinctive look. Creamier and softer than most blue cheeses, a sweet yet steely flavour with hints of dark chocolate make this Scottish cheese fascinating. Unpasteurised

Hafod £2.60
A unique combination of creamy organic Ayrshire milk and traditional cheese making techniques gives this cheese its buttery, rich and nutty flavours. Made in Wales. Unpasteurised

Digestifs

Château de Beaulon 7yr old 'Folle Blanche' abv 40% £6.25
Cognac, France
Very light and fruity it has hints of raisins and floral undertones, due to the fact it is made from the rare Folle Blanche grape.

Baron de Sigognac V.S.O.P abv 40% £6.25
Armagnac, France
Exceptionally deep flavours of prune with hints of vanilla. This is from one of the most respected Armagnac houses in France; and it shows.

Henry de Querville abv 40% £6.25
Calvados, France
Baked apple with toasty vanilla and citrus notes with an underlying toffee sweetness.

Domenis Grappa abv 40% £6.25
Friuli, Italy
Exceptionally smooth with citrus notes and a warming honeysuckle finish.

Suntory Hibiki 17yr old abv 43% £8.50
Whiskey, Japan
Sweet toffee notes with finish of sultana and cherry - the only blend that can be compared to a single malt.

Port Askaig 17yr old abv 45.8% £8.50
Whisky, Islay, Scotland
Initial fruity aromas with a honeyed nose, followed by a powerfully wood-smoked, peaty palate with salty notes.