

For the table

Warm Baked Sourdough (V)  
Salted English butter  
4.75 (481 Kcal)



**MARCO PIERRE WHITE**  
ESTD 1961

For the table

Martini Olives (VE)  
Fresh lemon, extra virgin olive oil  
5.00 (221 kcal)

# WINTER Menu

Two-Courses 19<sup>.95</sup> / Three-Courses 24<sup>.95</sup>

## STARTERS

Hen's Egg Mayonnaise (V)  
Salad of new potatoes  
with scallions, extra virgin olive oil  
(588kcal)

Cream of Chicken Soup  
Leeks & croutons  
(292kcal)

Shakshuka of  
Bell Red Peppers (V)  
Poached hen's egg, toasted garlic bread  
(371kcal)

Lebanese Hummus With  
Cornish Crab  
Sourdough, extra virgin olive oil  
(347kcal)

## MAIN COURSES

The Great British Cheese  
& Onion Pig Burger  
Served with honey mustard dip,  
brioche bun, Koffmann fries  
(1623kcal)

Simpson's Cottage Pie  
Fried onions, roasted carrot & swede,  
extra rich gravy  
(809kcal)

Grilled Sea Trout  
Crushed potato, poached hen's egg,  
béarnaise sauce  
(601kcal)

Butcher's Steak  
Roasted vine tomatoes, peppercorn sauce,  
Koffmann chips  
(723kcal)

Potato Gnocchi (V)  
Ragù woodland mushrooms, garlic butter  
(562kcal)

Finest Quality Wiltshire Ham  
Fried free-range eggs, cornichons,  
Dijon mustard, Koffmann chips  
(845kcal)

## FINEST QUALITY GRASS FED CAMPBELL BROTHERS' BEEF

All served with roasted vine tomatoes & Koffmann chips

Sirloin Steak  
8oz | upgrade 7.50 (849kcal)  
16oz | upgrade 13.50 (1238kcal)

Ribeye Steak  
10oz | upgrade 9.50 (911kcal)

Fillet Steak  
6oz | upgrade 9.50 (696kcal)  
12oz | upgrade 18.50 (934kcal)

SAUCES: Béarnaise 3.95 (231 kcal) / Peppercorn 3.95 (99 kcal)

## DISH OF THE SEASON

Roast Lamb à la Dijonnaise  
Buttered green beans, fondant potato, rosemary  
roasting juices  
upgrade 4.50 (1125kcal)

## SIDES

Garlic & Red Chilli Buttered Spinach (V) 4.95 (218kcal) | Koffmann Chips (VE) 4.75 (364kcal) | Green Salad, Truffle Dressing (VE) 4.95 (58kcal)  
Koffmann Fries (VE) 4.75 (444kcal) | Crispy Onion Rings (VE) 4.75 (359kcal) | Buttered Garden Peas (V) 4.50 (171kcal)

## PUDDINGS

Apple & Blackberry Crumble (V)  
Toasted almonds, vanilla ice cream  
(533kcal)

Poached Pears in Vanilla (V)  
Double cream  
(533kcal)

Ice Creams & Sorbet (V/VE)  
Speak to your server for today's flavours  
(272kcal)

Union Jack Cheese Plate  
by Clawson & Alex James Cheese (V)  
Rutland red, white stilton, blue stilton, vintage mature  
Cheddar, Fig chutney, Peter's Yard biscuits (572kcal)

## ADD A DIGESTIF

Selection of coffees from Musetti | 3.95

Selection of teas from **teapigs**. | 3.75

Espresso Martini | 13.50

Irish Coffee | 8.95

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.