

January à la Carte Menu

While You Wait

Rosemary focaccia, sun blushed tomato butter £5 Garlic & herb marinated olives (VG/GF) £5

Starters

Chicken Liver Parfait

Maple granola, cranberry gel & toasted brioche (GFO) £8.50

Seared Scallops

Curry reduction, spicy grapefruit salad, roasted cashews, bhaji onions (GF) £11.50

Roasted Root Vegetables

Caramelized onion puree, baked goats cheese, beetroot powder (GF/VGO) £8.50

Curried Butternut Squash & Coconut Soup

Baji onions, toasted focaccia (VG) £7.50

Mains

Treacle Braised Ox Cheeks

Pomme mousseline, rainbow chard, honey roasted piccolo parsnips,
crispy onion, red wine jus £24

Pan Fried Chicken Supreme

Celeriac purée, potato rosti, chili & garlic peas, rehydrated raisins, kale, chicken butter sauce (GF) £22

Seared Monkfish Tail

Shellfish bisque, saffron turned potatoes, chorizo mussels, dill oil, samphire (GF) £28

Creedy Carver Duck Breast

Hasselback potatoes, cherry gel, celeriac purée, baby leeks, confit duck leg bon bon, shallot red wine jus
(GFO) £28

Braised Wild Mushroom with Spelt

Salt baked beetroot, vegan garlic creme fraiche, pumpkin seed pesto (V,Vg) £21

From the Grill

Peppermill burger, 6oz beef patty, candied maple bacon, smoked Applewood cheddar, Dijon aioli, dill
pickles, crispy onions, baby gem, beef tomato, Brioche bun, skin on fries (GFO) £18.50

10 oz ribeye £34 10oz sirloin £32 8oz flat iron £26

served with fennel and rocket salad, sautéed mushrooms, triple cooked chips or Pierre Koffman fries

Side Sauces

Roasted garlic parsley butter £1.50 Peppercorn £3.50

Sides £5.50 Seasonal Vegetables | Truffle fries | Triple cooked chips

Side Salad £4.50 Rocket, parmesan, balsamic glaze salad

V=Vegetarian VG= Vegan VGO= Vegan option GF= Gluten Free GFO = Gluten Free Option

We follow strict procedures when preparing food that contains allergens, however we cannot guarantee that any of our dishes are 100% allergen free. Please speak to a member of staff if you have any special dietary requirements