



SNACKS

olives	5
bread tin, olive oil, balsamic	6
whipped houmous, crunchy chickpeas, burnt butter & bread	8
raclette 'toastie', sourdough, sauerkraut, alpine ham	9
half dozen rock oysters	26

SMALL

parsnip & pear soup, focaccia croutons	8
baked beetroot, vegan feta, hazelnut, pumpkin pesto	9
endive salad, morbier, pickled grapes, walnuts, red wine dressing	12
bresaola, smoked scamorza cheese, castelfranco	13
duck liver parfait, black cherry, brioche	14
oven roasted king prawns, garlic, sage, aleppo chili	16

MEDIUM

burger, raclette cheese, fries	18
mushroom gnocchi, cavolo nero	19
chicken schnitzel, anchovy, brown butter, lemon	20
tart flambée, sour cream, rocket (hot smoked salmon or confit duck leg)	21
pan seared trout, new potatoes, gravlax sauce	23
slow roast beef picanha, whipped polenta, gremolata	24
lobster thermidor	MP

LARGE - share if you like!

aged rib of beef, cafe de paris butter	80
surf and turf (rib of beef, 1/2 lobster, fries)	115
jumbo plaice meunière, capers, preserved lemon, parsley	MP

SIDES

fries	5
rocket, pecorino	5
beetroot, balsamic	6
creamed truffle potatoes	8

R2R 50p from every sale of this dish will go to RoomToReward.org, a unique charity that provides hotel breaks to inspirational volunteers.

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist.

All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.