

À La Carte Menu

QUICK & TASTY

Omelette Fries	17
<i>Choose 2 Fillings (Tomato, Ham, Onion, Cheese)</i> <i>Additional £1 per filling</i>	
Crispy Calamari	16
<i>Fresh Chopped Chilli and Aioli Dip</i>	
Croque Madame	15
<i>Ham Cheese Béchamel Fried Egg Fries</i>	
Croque Monsieur	14
<i>Ham Cheese Béchamel Fries</i>	

SOUP

Roasted Cauliflower Soup Blue Cheese Stilton	10
Seafood Velouté	10
Minestrone Soup (Vegan)	10
<i>Garlic and Herbs Toasted Croutons</i>	

STARTERS

Scottish Seared Scallops - Hand dived	21
<i>Textures of Jerusalem Artichoke (Crispy Roasted Purée)</i>	
Almond Goat's Cheese Croquette	14
<i>Cumin Beetroot Chutney Pomegranate Molasses</i>	
Chicken Mushroom French Bean Terrine	14
<i>Green Tomato and Sultana Relish Wholegrain Mustard Toasted Farmhouse Brioche</i>	
Chickpea Fritters	14
<i>Honeycomb Tahini Dressing Mung Bean Salad</i>	
Truffle Tofu Custard	13
<i>Pumpkin Seeds Granola Pickled Shallots Baby Vegetables</i>	

MEAT

Lamb Rack	28
<i>Spiced Squash Purée Savoy Cabbage Bacon Pickled Roscoff Onion</i>	
Breast of Corn Fed Chicken Ballotine Leg	28
<i>Roasted Onion Purée Charred Paris Cup Mushrooms Braised Shallots</i>	

GRILL

Beef Fillet Steak 170g approx.	39
Rib Eye Steak 225g approx.	38
<i>Both steaks are served with: Sun Blushed Tomato Oven Roasted Portobello Mushroom Chunky Chips Watercress Salad Choice of Béarnaise or Peppercorn Sauce</i>	

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager.

VEGETARIAN

Oven Roasted Rainbow Vegetables	19
<i>Pumpkin Seeds Breadcrumbs Herbs Tomato Sauce</i>	
Ras el Hanout Spiced Aubergine Steak	19
<i>Tumeric Spiced Curry Sauce Pearl Barley Tomato Caviar Crispy Shallot Greek Yoghurt</i>	
Vegetarian Burger	19
<i>Beef Tomato Caramelised Onions Portobello Mushroom Chickpea Pate Beetroot Bun</i>	
<i>Add Vegetarian Cheese</i>	2

FISH

Dover Sole	45
<i>Grilled Pan Fried</i>	
Glazed Teriyaki Salmon	30
<i>Sticky Rice Baby Bok Choi Miso Broth</i>	
Pan Fried Cod Fillet	26
<i>Sautéed Wild Mushroom Roast Chicken Butter Sauce Creamy Mash</i>	
Beer Battered fillet of Haddock	24
<i>Chunky Chips Mushy Peas Tartare Sauce</i>	
Crispy Soft Shell Crab	24
<i>Curry Sauce with a Hint of Coconut Basmati Rice</i>	
Cornish Crab Black Ink Tagliolini Pasta	22
<i>Light Tomato Sauce Confit Cherry Tomatoes</i>	

SIDES

Triple Cooked Chips V	7
Skinny or Sweet Potato Fries V	7
Mashed Potatoes V	7
Steamed or Creamed Spinach V	7
Basmati Rice V	7

DESSERTS

Cheese Board	14
<i>Godminster Cheddar Ashlynn Blacksticks Blue Ossau-Iraty Biscuit Grapes Apricot Celery Chutney</i>	
Manjari Chocolate Marquise	11
<i>Yuzu Creameux Citrus Crunch</i>	
Mandarin Bavaroise with Illanka Centre	11
<i>Dark Fudge Sponge</i>	
Vanilla Crème Brûlée served with Macadamia Biscuits, Kirsch flavoured cherry compote	11
Caramelised Pear and Almond Band	11
<i>Vanilla Ice cream Chocolate Sauce</i>	
Blackcurrant & Praline Parfait	11

V Vegetarian

All prices include VAT. A discretionary 12.5% Service Charge will be added to your bill, this amount will be distributed to your servers.

podium
RESTAURANT & BAR

Drinks

CHAMPAGNE & SPARKLING WINE

	125ml	750ml
Prosecco / Bolla	10	44
Pommery Brut Royal / NV	15	74
Pommery Rosé	18	85
Veuve Clicquot Brut / NV		89
Bollinger Rosé / NV		115

WHITE WINE

	175ml	750ml
Chenin Blanc <i>Cullinan View / South Africa</i>	8	25
Pinot Grigio-Solstice <i>Italy</i>	9	30
Chardonnay <i>The Pick / Australia</i>	10	35
Sauvignon Blanc <i>Villa Maria / New Zealand</i>	11	40
Chablis <i>Louis Jadot / France</i>		45

RED WINE

	175ml	750ml
Shiraz <i>The Pick / Australia</i>	8	25
Cabernet Sauvignon <i>The Manor / South Africa</i>	9	30
Malbrontes <i>Malbec Torrontes / Argentina</i>	10	35
Merlot <i>Luis Felipe Edwards / Chile</i>	11	40
Cotes du Rhone <i>E. Guigal / France</i>		45

ROSÉ WINE

	175ml	750ml
Château La Gordonne <i>France</i>	9	32

BEERS & CIDER

Peroni	330ml	6.5
London Pride	330ml	6.5
Heineken	330ml	6.5
Sol	330ml	6
Stella Artois	330ml	6
Magners Irish Cider	330ml	6

SOFT DRINKS & JUICES

Coca-Cola	330ml	4.5
Diet Coca-Cola	330ml	4.5
Fruit Juice <i>Orange / Apple / Cranberry</i> <i>Mango / Tomato / Pineapple</i>	250ml	4.5

SPIRITS

Amaretto Disaronno	50ml	8
Johnny Walker Red	50ml	10
Hendrick's Gin	50ml	10
Belvedere Vodka	50ml	11

HOT BEVERAGES

Espresso	4.5
Caffé Americano	5
Cappuccino	5
Hot Chocolate	5
Caffé Latte	5.5
Twinings Loose Leaf Tea	6

DIGESTIVES

Espresso Martini	12
Toblerone	12

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