



BAR & BRASSERIE

BREAD

Sourdough baguette, Longman's butter (v/vg)

STARTERS

Chilled tomato soup (vg)
Pickled melon

Cheltenham beetroot salad (v/vg)
Walnut, chicory, pomegranate dressing

OXO Tartare
Sriracha dressing, beef fat mayo, artichoke

Sweet and sour pork ribs
Szechuan apple ketchup

Charred Newlyn sardines
Chilli oil, capers

Potted shrimp & crab crumpet
Spiced butter, fennel, apple
supplement 8

MAINS

Cacio e Pepe (v)
Add freshly sliced truffle 12

Norfolk black chicken breast
Morel and Chardonnay sauce

Spiced Hen of the Woods mushroom (vg)
Nutbourne tomato dressing

Highlands fillet steak supplement 15
Peppercorn sauce

Wester Ross salmon
Lemon, olive oil

Line caught hake
Dulse, horseradish, capers

DESSERTS

Poached pear and fennel pudding (v)
Hazelnut, Earl Grey custard

Lemon posset (vg)
Blackberry compote, candied pumpkin seeds

Chestnut and orange tart (v)
Kumquat, creme fraiche

Millionaire shortbread (v)
Caramel chocolate

Cheese board
Chutney

SIDES

A SELECTION OF SIDES WILL BE SERVED ON THE TABLE TO SHARE

Please let us know if you have an allergy or intolerance.
A discretionary service charge of 14.5% and £2 to support Street Smart will be added to your bill.