

Light Snacks & Sandwiches

Served everyday in our Atrium Bar from 12pm till 6pm

Snacks

Corn ribs, Mexican chilli rub and chipotle mayo £5 (VG) (GF) (**)

Focaccia with chimichurri £5.50 (V)

Deep fried cheese fondue with caramelised onions and a raisin chutney
£5.50 (VG)

Truffle and wild mushroom arancini served with a mushroom ketchup £5 (VG)

Spiced mixed nuts £4.50 (V) (GF)

Crisps £2 (Allergies dependant on flavours)

Marinated olives £4 (V) (GF)

Sandwiches & Toasties

All served with house salad, crisps and caramlised onion chutney

Four cheese toastie £12 (VG)

Four cheese toastie with ham £13

Tuna melt toastie with red onion, capers and cherry tomatoes £12.50

Gonville club sandwich £12

Ham and cheddar cheese sandwich £11.50

Mediterranean vegetable ragu toastie with mozzarella £11 (GF) (**)

VG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | ** - can be made vegan

All of our produce is locally sourced where possible. Please advise us of any specific dietary requirements, food intolerances or allergies. A discretionary service charge of 10% will be added to your bill.

Contemporary Menu

Served everyday in our Atrium Bar from 12pm till 3pm and 6pm till 9.30pm

Starters

Soup of the day served with sourdough £8.50 (Allergies dependant on soup)

Panko breadcrumb cod cheeks with pickled veg and a pea puree £9

Duck leg pressing, turnip and pistacio puree, kohlrabi and radish, served with a port jus £12.50 (GF)

Burrata served with heritage tomato concasse with shallot, basil and wild rocket pesto £11.50 (VG) (GF)

Beef fillet tartar served with pickled radish, confit egg yolk and a burnt leek emulsion £14 (GF) (DF)

Grilled watermelon salad, served with feta cheese, pomegranate and a balsamic glaze £9 (VG) (GF) (**)

Deep fried polenta with a beef cheek ragu and 36 month aged and shaved parmesan £11.50 (GF)

Mains

Lemon and thyme marinated spatchcock chicken served with spring vegetables, truffle mash and a poulet and creme fraiche sauce £26 (GF)

Nduja, smoked cheddar aioli burger served with hand cut chips and a side salad £18

10 oz aged ribeye steak served with dauphinoise potato and a peppercorn sauce £32 (GF)

Contemporary fish and chips and hand cut chips, served with a homemade tartare sauce and a petit pois, lemon and mint puree £18 (GF) (DF)

Stuffed courgette with tofu mousse, served with a Mediterranean vegetable ragu and sourdough croutons £16 (V) (GF)

Cauliflower cheese risotto served with black garlic and pickles £18 (VG) (GF)

Pan fried hake served with buttered asparagus, crushed new potatoes, brown shrimp and samphire beurre noisette £27 (GF)

Sides

Dauphinoise potatoes £5.50 (VG) (GF)

Panzanella salad £5.50 (VG) (DF)

Sweet potato fries with a rosemary sea salt £5.50 (V) (GF)

Skinny fries with a rosemary sea salt £4.50 (V) (GF)

Calvo nero and kohlrabi slaw £5.50 (VG) (GF) (DF)

Grilled asparagus with a garlic and rosemary butter
£5.50 (VG) (GF) (**)

Desserts

Chocolate fondant with a raspberry sorbet £10 (VG)

Deconstructed banoffee pie with dried
caramelised banana £9 (VG) (GF)

Strawberry and basil tiramisu £9 (VG)

Selection of ice creams and sorbets £2.50/scoop (VG) (GF) (**)

Selection of three cheeses with lavosh crackers,
caramalised onion chutney, quince jelly and fresh
celery £11 (VG)

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