

Contemporary Menu

Snacks

Served Tuesday to Sunday in our Terrace Restaurant from 12pm till 9.30pm

Served everyday in our Atrium Bar from 12pm till 9.30pm

Focaccia with chimichurri £5.50 (V)

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)

Starters

Served Tuesday to Saturday in our Terrace Restaurant from 12pm till 3pm and 6pm till 9.30pm

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

Soup of the day served with sourdough £8.50

Panko breadcrumb cod cheeks with pickled veg and a pea puree £9 (Allergies dependant)

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)

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 Tuesday to Saturday in our Terrace Restaurant from 12pm till 3pm and 6pm till 9.30pm
Served everyday in our Atrium Bar from 12pm till 3pm and 6pm till 9.30pm

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 £20 (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 fish of the day served with buttered asparagus, crushed new potatoes, brown shrimp and samphire beurre noisette £29 (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)
- 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, caramelised onion chutney, quince jelly and fresh celery £11 (VG)

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