



Evening Menu

To Indulge

English Nyetimber Cuvée Sparkling wine
125 ml - £10.25

English Nyetimber Rosé Sparkling Wine
125 ml - £11.75

English Nyetimber Cherie Sparkling wine
125 ml - £11.75

Snacks

Gordal olives £3.95

Smoked almonds £3.95

Crispy pork crackling £3.95

Starters

Mansion Breads | miso butter
£4.95

Oysters | tabasco | lemon dressing | mignonette
£3.50
£18 per 1/2 dozen

Beetroot | beetroot puree | goat's cheese | feuille de brick
£8.95

Smoked salmon | rye | buttermilk | cucumber | dill
£10.95

Game terrine | hedgerow berries | damson & sloe gin jelly
£12

Scallops | chicken | sweetcorn | soy
£17.95

Denotes our recommended wine pairing with the dish



Evening Menu

Mains

Half Lobster

Thermidor or grilled with garlic butter | triple cooked chips with truffle and parmesan | broccoli
£29

Gavi or Bordeaux

Sea trout

Crab | confit potatoes | broccoli | sea herbs
£22.50

French Sauvignon

Beef

Beef fillet | onion | smoked potato
£29.50

Syrah

Onion

Tarte tatin | soubise | walnut
£11.25

Pinot Noir

Duck

Duck breast | butternut squash | kale
£22.95

Rioja

Beef & Lobster

Lobster thermidor or grilled with garlic butter | 8oz beef fillet | triple cooked chips with truffle and parmesan |
tender stem broccoli

£54

3 Passo Bianco

Roasted Shellfish

(Two to share)

Lobster | scallops | king prawns | mussels | garlic butter | triple cooked chips with truffle and parmesan | broccoli
£85

Chablis

Sides

Side salad | salad leaves | parmesan | balsamic £3.50

Cheshire potatoes | herb butter £4.65

Charred tender stem broccoli | caper beurre noisette £4.95

Triple cooked chips £3.50

Truffle oil chips | parmesan £4.95

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