

ALLERGEN-SPECIFIC MENU

ALLERGEN CODES

Crustaceans: **CR** | Eggs: **E** | Fish: **F** | Peanuts: **P** | Soybeans: **SO** | Milk: **MI** | Nuts: **N**
 Celery: **C** | Mustard: **MU** | Gluten: **G** | Sulphites: **SU** | Lupin: **L** | Molluscs: **MO** | Sesame: **SE**

STARTERS

Soup of the day

This dish varies from day to day; please speak to a member of management for details. 6.50

Cornish crab, smoked mackerel mousse (G/MI/N/CR/E/F/MU/SU)
 dill & horseradish emulsion 9.50

Atlantic salt cod croquettes (G/F/MI/MU)
 smoked pancetta, black garlic 10.50

Roasted violet artichoke
 chili oil, pickled baby onion 9.50

Mediterranean bean salad (C/SO)
 roasted courgettes, pea shoots, gremolata 8.50

Guinea fowl and ham hock terrine (SU/MI/MU/G/C/N)
 with fig jelly 10.50

Pan fried king scallops (MO/SU/MI)
 cucumber, roasted pepper chutney 15.50

CAVIAR

(F/E/MI/G)

Oscietra 30g 80.00 / **50g** 140.00

Sevrugga 30g 90.00 / **50g** 150.00

Served with traditional garnishes

Chilled beluga vodka 100ml 20.00

MAINS

Pan fried sea bream (MI/CR/SU/F)
 roasted salsify, new potato,
 lobster vinaigrette 22.50

Breast of Goosnargh chicken (MI/G)
 artichoke purée, Moroccan spiced oil,
 cous cous, pomegranate 19.50

Fishcakes (MI/CR/F/MU/G)
 lobster, brown shrimp, salmon,
 smoked haddock, haricot bean salsa 18.50

Wild mushroom & lentil roulade (MI/C)
 celeriac, almond cream 17.50

Pork belly, chorizo croquette (MI/SU/G/SO)
 cauliflower puree, chermoula 21.50

Herb crusted saddle of Herford lamb (MI/MU/SU/G)
 grilled sweet corn, polenta,
 lamb jus 26.50

Slow cooked duck leg (C/MI/SU)
 honey glazed breast, fennel seed,
 heritage carrot 26.50

Buffalo mozzarella (SU/MI/MU/G)
 balsamic, heritage tomato,
 shallot, rocket salad 15.50

FROM THE GRILL

All steaks are served with Portobello mushroom (MI), herb plum tomato (MI) and fries,
 and a choice of béarnaise (E/MI/SU), port sauce (C/SU) or bone marrow butter (MI)

Whilst our steaks and fries contain no allergens, the meat is finished with butter. Please ask your server if you would like no butter on your dish.

Kent farm fillet steak, 55 day dry aged 200g 32.00

Hereford farm Rib-eye 55 day dry aged 200g 29.50

Ronnie's burger (E/MI/MU/G/SE) tomato, red onion, gherkins
 (mature Cheddar cheese 1.50, smoked bacon 1.50) 16.50

Extra side dishes all at 3.50 - seasonal vegetables (MI), new potatoes (MI), green salad (MU/SU)

Please note our fries come with condiments that may contain further allergies.

If you have an allergy that is not listed in the table above please consult a member of our management team who will be happy to assist you.

If you would like to view our full ingredient list please ask for a member of the management team to show you our allergen folder.

If you have a serious and life threatening allergy please speak to a member of the management team before ordering.

An optional 12.5% service charge will be added to your bill.