

Bank Holiday
MondaysFLUTE of RUINART BRUT CHAMPAGNE £17
BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

ORKNEY SCALLOPS
With nduja butter and seaweed pesto
2pcs £21**QUAIL BALLOTINE**
with leek fondue, roast chicken sauce with
black truffle and poached rhubarb
£19**GRILLED ARGENTINIAN RED PRAWNS**
with parsley and garlic butter, butterhead salad,
datterino tomatoes, pickled red onion
3 pcs £11 | 6 pcs £21**N25 OSCIETRA CAVIAR**
with crème fraîche and herb blinis
30g £57**SCALLOP AND WILD SEA BASS TARTARE**
with crème fraîche, pickled cucumber and fresh
blood orange with fresh apple and samphire
£21**WILD MUSHROOM SOUP**
with baby potato and chive salad, roasted
crepe ragout and potato straw
£15

IAIN'S SATURDAY ROASTS

**HERITAGE
CAULIFLOWER**
chickpea and bean stuffing
£25**CUMBRIAN
CHICKEN**
with bread sauce
£29**HEREFORD
BEEF**
with horseradish sauce
£36**HERDWICK LAMB
LEG AND SHOULDER**
with herb pesto, mint sauce
£33

Our signature roasts are thoughtfully prepared and served with a Yorkshire pudding, glazed heritage carrots, hispi cabbage, crisp beef fat roast potatoes, and sausage stuffing. Accompanied a rich home-made gravy
A refined take on a beloved classic.

**DUKE OF BEEF
WELLINGTON**
£59 to sharewith truffle mash & smoked bone marrow sauce
or
add two roast trimmings for £9.50ppOur Beef Wellington is wrapped in a herb
crepe, wild mushroom and chicken
duxelle, Bayonne ham
& English mustard.**SHARING
ROAST**
£49pp - 2 coursesRoast chicken, Hereford beef and
Herdwick lamb leg and shoulder
with herb pesto and all the
trimmings~
Your selection of any dessert each**HERDWICK
LAMB RACK**
£49 to sharewith cassoulet of beans,
winter tomatoes and nduja with
rainbow chard and seaweed pesto
or
add two roast trimmings for £9.50pp

EXTRAORDINARY VALUE PREMIUM GRILL SELECTION

**FILLET OF WILD
SEABASS** 200g
£25

to share

DOVER SOLE 500g
with chardonnay white wine
and chive sauce
£39**GRILLED ARGENTINIAN
RED PRAWNS**
6pcs £21**BELTED GALLOWAY****RIB OF BEEF**1.2kg
£89 for two**BELTED GALLOWAY**
FILLET 200g
£32**BELTED GALLOWAY**
CHATEAUBRIAND400g
£64 for two**HEREFORD**
RIB-EYE 250g
£29

Personalise any grill dish with our signature roast trimmings - £9.50

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Cauliflower and Leek Cheese £7
Grilled padron peppers, black pepper & soy dressing £6.50

Heritage carrots, herb emulsion, crème fraîche £7

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Truffle creamed potatoes £9.50

Hispi cabbage with black pepper & soy dressing £7

Beef fat roast potatoes £6.50

French fries £6.50 Add truffle mayonnaise £2

Seared Foie gras with blackcurrant £9.50

Smoked bone marrow £6

Bank Holiday Mondays

BLOODY MARYS

IAIN'S BLOODY GOOD MARY

Belvedere Vodka, homemade spiced tomato juice, pickled jalapeño, sun dried tomato, and green olive
£8.50

A BLOODY SHAME

Homemade spiced tomato juice, pickled jalapeño, sun dried tomato, and green olive
£6.50

SIGNATURE COCKTAILS

CHEYNE ROSE

Vodka, Rose Liqueur, Lychee Juice, Lemon Juice, Egg White & Bitter
£9.50

BURNT PEAR OLD FASHIONED

Pear Infused Bulleit Bourbon, Angostura Bitters and Brown Sugar
£10

ELDERFLOWER MOJITO

White Rum, Elderflower, Lime and Soda Water
£9.50

MEZCAL PICANTE

Mezcal, Green Peppers, Agave Syrup and Lime
£10

RUINART CHAMPAGNE gls / btl

NV, Ruinart Brut Champagne, France
£17 / £70

NV, Ruinart Blanc de Blancs Champagne, France
£19 / £88

NV, Ruinart Rosé Champagne, France
£19 / £88

IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine.

With this in mind.... we are delighted to offer these for you to enjoy at extraordinary value.

WHITE

2024 Sauvignon Blanc Reserve, Rapaura Springs, Marlborough, New Zealand
Glass £15 | Bottle £55

2022 Chablis 1er Cru Forets, Louis Michel, Burgundy, France
Glass £19 | Bottle £74

RED

2023 Fleurie Poncie, Cru Beaujolais, Pierre-Marie Chermette, Beaujolais, France
Glass £15 | Bottle £55

2022 Diamond Collection Cabernet Sauvignon, Francis Coppola, California, USA
Glass £17 | Bottle £59

2019 Brunello di Montalcino, Il Poggione, Tuscany, Italy
Glass £21 | Bottle £74

2022 Gevrey-Chambertin Vieille-Vigne, Roche de Bellene, Burgundy, France
Glass £25 | Bottle £99

All our wines are served in 175ml and are available in 125ml by request

BOTTLED BEERS

Noam Bavarian Lager, Berlin, Germany £6.50
Menabrea Lager, Piedmont, Italy £6.50
Le Château de Sassy Cider, Apple Brut, Normandy, France £6