

ONE Twenty one TWO

Starters

King Crab and Compressed Watermelon 14
Mango, Chili Ginger Oil, Crab Flakes

Soup 7.50
Please Ask Your Waiter for Today's freshly Made Soup

Pan Roasted Quail 11.50
Sweet Corn Puree, Pak Choi, Radish, Sauternes Jus

Home Smoked Duck Breast 9
Sautéed Red Chard, Asparagus Parmesan

Heritage Tomatoes (v) 11.50
Napoli Buffalo Mozzarella, Basil, Olives

Seasonal Quinoa Salad 12
Radicchio, Lollo Rosso, Lamb Lettuce, Red Onions, French Beans, Sun Blushed Tomato
With Grilled Salmon 18
With Grilled Chicken 16

Mains

Pan Fried Seabream 17
Leeks, Mussels, Potatoes

Seared Salmon Fillet 18
Bean Cassoulet, Lardons, Bell Peppers

Slow Roast Belly of Pork 16
Grain Mustard Mash, Sprouting Broccoli, Apple Jus

Saffron Risotto (v) 12.50
Wild Mushrooms, Pea Truffle Sauce

Sides 4 Each

French Fries; Mashed Potatoes; Broccoli & Almonds;
French Beans & Shallots; Seasonal Vegetables; Mixed
Leaves; Rocket & Parmesan Salad

Grills

*All Grills Are Served with French Fries and Your Choice of
Hollandaise; Béarnaise; Red Wine Jus; Peppercorn.
Our Steaks are Grangemoor 28day Aged*

Fillet Steak (6oz) 28

Sirloin Steak (10oz) 25

Rib-eye Steak (10oz) 25

Wagyu Beef Burger 19.50
*Yorkshire Wagyu Beef, Brioche Bun, Chorizo Jam, Smoked
Bacon, Blue Cheese*

Cherry Orchard Pork Tomahawk (14oz) 21

Free Range Corn Fed Chicken 16

Whole Seabass 24
Stuffed with Lemon, Thyme and Rosemary

Desserts

Raspberry and Violet Cheesecake 8
Brown Butter Chocolate Biscuit, White Chocolate Sauce, Raspberry and Rose Sorbet

Vanilla Crème Brulée 7
Shortbread Crumbs, Fresh Strawberries, Strawberry Gel

Sipsmith Lemon Vodka Parfait 7
Passion Fruit Gel, Wild Encounter Tea Sorbet

Dark Chocolate Fondant 7
Seasonal English Fruits, Crème Fraiche Ice-cream

British Farmhouse Cheese Selection 10
Homemade Chutney, Rye Cracker, Celery, Grapes

(v) = Vegetarian Dish

FOOD ALLERGIES AND INTOLERANCES

If you suffer from an allergy or food intolerance please let us know, before ordering, so we can advise you.

An information pack is available in the restaurant from your server listing the allergenic ingredients used in our foods, as required by current UK and EC laws. It also describes any associated cross contamination risk which may affect specific menu items. If you would like to consult it, please ask before ordering. Please note that our kitchens are not a nut or allergen free environment.