

## SNACKS

NOCELLARA OLIVES - £5.50 lemon verbena marinade	VIVIENNE
FOCACCIA - £6 olive tapenade	EVOLUTION
GARLIC & ROSEMARY PIZZA BREAD - £12.00 harissa hummus • add fior de latte- +£2	SUZANNE LXX
SHROPSHIRE SALAMI - £10 cornichons, violette mustard	SUZANNE MARK IV
PADRON PEPPERS - £5 garlic	VIVIENNE

## STARTERS

GRILLED SCALLOPS ON THE SHELL - £16 • ginger, soy, sesame, chilli • nduja & garlic butter	VIVIENNE ISADORA
TWICE BAKED APPLEBY'S SOUFFLE - £14 wild mushroom fricassée	SUZANNE
GRILLED VEAL SWEETBREAD - £18 celeriac choucroute, Sauce Périgord	SUZANNE ISADORA CHARDONNAY
GRILLED MACKEREL - £12 pickled apple, cucumber, horseradish, beetroot relish	EVOLUTION
DUCK LIVER PARFAIT - £16 chicory & orange marmalade, duck fat brioche	CHARDONNAY MARK IV
SMOKED BEETROOT TARTARE - £12 hazelnut, horseradish, egg yolk	SUZANNE LXX

## PIZZAS

MARGHERITA - £14 San Marzano, fior de latte, basil	VIVIENNE MARK IV
SHROPSHIRE BRESAOLA - £16 San Marzano, fior de latte, Grana Padano, rocket	MARK IV
BIANCA - £15 Fior de latte, wild mushroom, truffle	EVOLUTION VIVIENNE
SHROPSHIRE CURED MEAT FEAST - £17 San Marzano, Fior de latte, salami, bresaoia, chorizo	SUZANNE ISADORA

## MAINS

GRILLED MONKFISH - £32 brown shrimp and spinach raviollo, turnip fondant, shellfish bisque	LXX VIVIENNE
HENCOTE BURGER - £22 Wyndford wagyu & brisket patty, beef fat onions, mustard, lettuce, tomato & fries • add smoked cheese- +£2 • add crispy bacon- +£2	MARK IV
CHICKPEA & SWEETCORN BURGER - £18 chipotle jam, guacamole, fries • add cheese- +£2	SUZANNE
VENISON HAUNCH STEAK - £28 cottage pie, celeriac & chestnut purée, braised red cabbage	VIVIENNE LXX
JERUSALEM ARTICHOKE TARTE TATIN - £18 creamed leeks, black garlic, hash brown, red wine sauce	ISADORA

## FROM THE GRILL

8oz RUMP CAP STEAK - £32	MARK IV
10oz SIRLOIN STEAK - £42 heritage breed beef	MARK IV
FREE RANGE PORK LOIN CHOP - £28 romesco sauce	CHARDONNAY PINOT NOIR
All served with triple-cooked chips & house salad	
FOR TWO TO SHARE	
1lb CHATEAUBRIAND - £95	MARK IV
DEVON WHITE CHICKEN - £65	PINOT NOIR
All served with hash browns, confit king oyster mushroom, roasted roscoff onion + your choice of two sauces	

## SAUCES

PEPPERCORN | CHIMICHURRI |  
BEARNAISE  
all £4

## SIDES

ROASTED SPROUTS - £4.50 truffle, parmesan
MACARONI CHEESE - £6.50 mature cheddar, 24-month Grana Padano, pangritata
CORN RIBS - £4.50 chipotle mayo
MISO GLAZED PICCOLO PARSNIP - £5
TRIPLE COOKED CHIPS - £5.50 garlic aioli
TRUFFLE FRIES - £7.50 24-month Grana Padano, truffle ketchup
PINK FIR POTATOES - £5

## DESSERT

APPLE TART TATIN FOR TWO - £25 cinnamon doughnut, bay leaf cremeux, cassia ice cream	EVOLUTION
DARK CHOCOLATE & CHILLI FONDANT - £12 tonka bean creme anglaise, blackberries	MARK IV ISADORA
BBQ BANANA MOUSSE - £12 peanut cremeux, salted caramel	LXX
PISTACHIO SOUFFLE - £12.50 croissant ice cream	
CHEESEBOARD - 3 cheeses -£14 / 5 cheeses - £21 A selection of British cheeses	

## RECOMMENDED WINE PAIRING

### BY THE GLASS

	125ml	175ml	250ml
EVOLUTION	£7.50		
ISADORA	£9		
LXX	£9.50		
SUZANNE	£6	£7.50	£11
VIVIENNE	£6	£7.50	£11
MARK IV	£8	£10	£14
CHARDONNAY	£9	£11	
PINOT NOIR	£11	£13	

