



M A L T

## EVENING MENU

### STARTERS

PAN FRIED SCALLOPS £12 GF  
wilted gem lettuce, lemon oil, oxtail jus

CONFIT COD LOIN £9 GF  
leeks, Ratte potatoes, crab sauce

CONFIT DUCK TERRINE £10 GF  
pickled walnuts & quince

TARTAR OF AGED BEEF £9 GF  
egg yolk purée, horseradish & shallots

SALT BAKED CELERIAC £9 GF  
wild mushrooms, & tarragon consommé

CEVICHE OF HALIBUT £9 GF  
ginger, lemon & fennel

WINTER SALAD £8 GF  
artichoke, goat's cheese & pickled pear

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### MAINS

ROAST PARTRIDGE £24 GF  
cabbage & bacon, confit potato, juniper jus

ROASTED STUFFED ONION £18 GF V  
chickpeas, cumin & preserved lemon

ROASTED SEABASS £24 GF  
Cavalo nero, white beans, clams

PUMPKIN RISOTTO £16 V  
24 month aged parmesan

FILLET OF LONGHORN BEEF £32 GF  
potato rosti, bacon, onions, red wine sauce

BREAST OF CREEDY CARVER DUCK £22 GF  
pak choi, five-spice & blackberry sauce

CATCH OF THE DAY £26 GF  
buttered onions, Boulangère potatoes & hen of the woods mushrooms

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### SIDES £4

triple cooked chips | sprouting broccoli & toasted almonds | house salad | braised red cabbage | dauphinoise potatoes

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### PUDDINGS

ORANGE AND CARDAMON SOUFFLE £8  
mango ice cream

PRUNE AND ARGMANAC TART £8  
Earl Grey tea sorbet

ICE CREAMS & SORBETS £7

MALTESER £7  
praline ice cream

POACHED PEAR £8  
custard, hazelnuts & meringue

WARM CHOCOLATE FONDANT £8  
salted caramel ice cream

CRÈME CARAMEL £8  
rum soaked raisins

ENGLISH ARTISAN CHEESES £10  
chutney & biscuits