

The Devil's Advocate Dinner Menu

Starters

Soup of the day,
sourdough & salted butter
£5

Kholrabi & caper fritters,
watercress & mint pesto
£6

Sautéed mushrooms, garlic purée &
croutons

-spiced crispy ox tongue £8
or

-wilted spinach & golden cross £7

Crispy black pudding, apple,
endive & brandy soaked raisins
£7

Beetroot & lime cured salmon
ballotine, horseradish, cucumber
and crème fraîche tartar
£8.5

Serrano ham on toast, Iberico
salad
£8

Bread, oil & olives
£3.50

Mains

Ras el hanout tabbouleh,
pomegranate, harissa & yoghurt
- Guinea Fowl £18
-Butternut Squash £12

Braised lamb shank, chickpea
cassoulet, sundried tomato, olives
& basil
£18

Pan fried cod, charred
cauliflower, mussels, curried
raisins, fried capers & curry oil
£19

Venison haunch, celeriac &
beetroot gratin, carrot purée, red
wine jus
£22

Crispy garlic gnocchi, confit
winter veg, chestnuts, garlic purée
£16

Grill

John Gilmour 28 day dry aged
ribeye (220g)
£25

Garlic & rosemary picanha
(225g)
£22

Double loin lamb cutlet
(230g)
£18.50

Grill of the day
POA

*All grill items served with chunky
chips and a choice of Béarnaise,
house butter, chilli jam or
peppercorn sauce*

Sides

Chunky chips
Buttered new potatoes
Wilted greens
House salad
£3.50

Please advise us of dietary requirements
All dishes are seasonal and subject to supplier availability
Allergen information available, please ask