

# THE DINING ROOM

## **For The Table**

Olives ve 4  
Bread & Bone Marrow Butter 5  
Colchester Oysters 6/12 22/40

## **Starters**

Scallops, Bacon & Malt Vinager Beurre Blanc 15  
Liverpool Sausage & Mustard 7  
Jalapeño Scotch Egg & Gentlemens Relish 8  
Guinness Glazed Pork Ribs 13/22  
Beetroot, Blood Orange & Winter Leaf Salad ve 6  
Exmoor Caviar, Confit Potatoes & Brown Crab 12

## **From The Grill**

Steak Frites 18  
*served with Peppercorn Sauce*  
Fillet Steak 250g 34  
Sirloin Steak 250g 28  
Côte de Boeuf 700g 75  
Native Breed Pork Chop & Café de Paris Butter 22

## **Mains**

Somerset Chicken Supreme & Caesar Dressed Baby Gem 16  
*served with Fries*  
Longhorn Burger, Bone Marrow, Caramalised Onion, Monterey Jack 17  
*served with Fries*  
Roast Chicken & Tarragon Pie 18  
*served with Gravy au Jus*  
Celeriac, Truffle & Potato Pie ve 18  
*served with Mushroom Gravy au Jus*  
Halibut & Sauce Grenobloise, Crispy Kalettes 20  
Moules Frites with Parsley & Garlic Cream 16  
Fish & Chips 17

## **Sides**

Butterhead Lettuce & Vinaigrette ve 5  
Smoked & Buttered Potatoes v 6  
Honey Glazed Carrots v 6  
Creamed Greens v 6  
Hand Cut Chips ve 5  
Fries ve 5

## **Sauces**

Gravy au Jus  
Peppercorn  
Chimmichuri  
Café de Paris  
3

## **Desserts**

Egg Custard Tart v 6  
Panna Cotta & Seasonal Jam v 6  
Guinness Sticky Toffee Pudding & Chantilly Cream v 7

Please advise your server of any dietary requirements and we'll do our best to accommodate.  
v vegetarian ve vegan

