



Starters

Jerusalem artichoke soup, roasted chestnuts, chives, rosemary croutons	MK CY SD G	7
Roasted Italian Delica squash, grilled focaccia, buffalo mozzarella, black olives, chilli, salsa verdé dressing	MK MD SD G	10
Grilled Cornish squid, borlotti beans casserole, mojo sauce, 'Ndjua crumbs	MK CY SD G	12
Pan-fried Scottish scallops, romesco sauce, black pudding crumble, truffle vinaigrette	N E MK MD SD G	14
Pappardelle pasta, venison ragu, sage, pangrattato	N E MK CY SD G	14
Yellowfin tuna tartare, spiced avocado, black pepper dressing, coconut bread crisp	SS F S MK SD G	14

Mains

Shepherd's pie, garden peas, heritage carrots	E MK CY SD G	15
Groucho cheeseburger, dill pickle, tomato, red onion, bacon mayo, rosemary fries	E MK CY MD SD G	16
Beer battered haddock, hand-cut chips, mushy peas, tartare sauce	F MK MD SD G	17
Roasted hake fillet, cuttlefish ragu, fregola, chimchurri dressing	F E MK CY SD G	17
Steak frites, chips, garlic butter, rocket & watercress salad	MK CY SD G	24
Dry-aged Hereford Ribeye steak (400g), béarnaise /green peppercorn sauce	E MK CY SD	36
Dover sole 16oz, grilled or meuniere	F MK MD SD G	42

Vegetarian & Vegan

Superfood salad, purple sprouting broccoli, baby gem, quinoa, bulgur wheat, avocado, courgettes, crispy rice, crème fraîche dressing	MK SD G	12/18
Gnocchi, wild mushroom, chilli, baby spinach, black truffle sauce	E MK CY G	18

Sides

5 each

Roasted Brussel sprouts, chestnuts, smoked bacon	MK CY G
Spinach (steamed, buttered MK, creamed MK)	
Truffle mash potatoes	MK
Hand-cut chips	SD G
Heritage tomato & shallot salad	SD
Gem heart & avocado salad, blue cheese dressing	E MK SD

Allergens: Peanuts (P), Nuts (N), Molluscs (M), Sesame Seeds (SS), Crustaceans (C), Fish (F), Eggs (E), Soybeans (S), Milk (MK), Celery (CY), Mustard (MD), Sulphur Dioxide (SD), Lupin (L), Gluten (G) [May Contain](#)

Before you order, please inform our staff if you have any food allergies. Prices inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.