

FOR THE TABLE

Seasonal oysters, pickled seaweed mignonette 4.5 *each* | ½ dozen 24 | dozen 44
Pain de campagne, salted butter 5
Comté gougères, pickled walnut 8
Grilled octopus, pickled chilli & Gordal olive gilda 4 *each*
Parmesan fritter, black garlic & shaved coppa 3.5 *each*
Barbecued lamb skewer, yoghurt, pickled turnip, mint & seaweed 9 *each*
Roasted scallops in their shell, bacon, sweet & sour beurre blanc 9 *each*
Liver parfait, truffle & Madeira jelly, duck fat Parker House roll 14

ENTRÉES

Chicken Caesar salad, crispy chicken skin & anchovy 16
Crab on toast, shellfish sauce, lemongrass & ginger 20
Morel, pancetta & wild garlic vol-au-vent 16
Grilled asparagus vinaigrette, crushed egg & soft herbs 15
Beef tartare, green peppercorn, smoked bone marrow, potato crisps 15/29

PLATS PRINCIPAUX

Champagne risotto, leek & Colston Bassett 27
Hake en papillote, ratatouille vegetables, soft polenta & salsa verde 32
Roasted cod, crushed turnip & watercress 32

ROASTS

*SERVED WITH YORKSHIRE PUDDINGS, ROAST POTATOES,
CARROTS, SPRING GREENS & CRUSHED SWEDE*

Roast sirloin of Longhorn beef 32
Bordelaise sauce, horseradish cream

Roast baby chicken 29
Sage & onion stuffing, jus gras

Vegetable wellington 28
Baked celeriac & spiced grains

SHARERS

Rib eye of grass-fed beef on the bone 800g 96
Bordelaise sauce, horseradish cream

Slow roast leg of lamb 68
Mint sauce

SIDES

Pigs in blankets, prune & apple ketchup 8
Midland Grand house salad, French dressing 8
Cauliflower cheese 8
Potato dauphinoise 8/14
Purple sprouting broccoli, preserved lemon 7

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know.
An optional 15% service charge will be applied to food and beverage.