



Cabernet & Cabaret Menu Sept 2026

Small Plates

Jerusalem Artichoke Velouté

Truffle cream, crispy mushrooms, focaccia

Pressed Ham Shank

Piccalilli, granny smith apple, sourdough & pickled shallot

Roasted Heritage Beetroot

Whipped Yorkshire goats cheese, compressed pear, pumpkin seed brittle

Smoked Trout

Potato Rosti, dill, crème fraiche, pickled kohlrabi

Large Plates

Braised Short rib of Beef

Whipped potato, glazed baby carrots, rendang jus
(£8 supplement)

Roasted South Coast Cod

Potato terrine, mussel & champagne cream, BBQ baby leek

Confit Cauliflower

Butterbean puree, golden raisin, curried coconut sauce

Roasted Cornfed Chicken

Confit leg croquette, celeriac, kale, sweet wine jus

Desserts

Bramley Apple Tart

Brown butter oat crumble, brandy caramel, clotted cream ice cream

Spiced Poached Pear

Ginger crumb, vanilla mascarpone, spiced red wine, honeycomb

Earl Grey Sticky Toffee Pudding

Miso toffee sauce, vanilla ice cream

Selection of British Cheeses

Apricot chutney, grapes, biscuits
(£6 Supplement)



A discretionary 12.5% service charge has been added to your bill. It is entirely distributed amongst our team as a way of recognizing their excellent service.

If you would prefer to remove or adjust this charge, please let us know.

Contains: C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens.

If you have any specific dietary requirements, please alert a member of staff prior to ordering.