

# Food Menu



## Starter

Cream of Leek and Potato (v) 8  
*Chive oil & warm bread roll*

Smoked Cured Salmon 13  
*Homemade buckwheat blini, soft quail egg, horseradish cream, cucumber, preserved lemon, dill & sea fennel*

Grilled Octopus (gf) 15  
*Butter bean ragu, smoked tomato & fresh herbs*

Chicken and Mushroom Roulade 10.5  
*Savoy cabbage, truffle cream, pickled winter vegetable, sourdough crisp*

Heritage Beetroot Salad (v) (gf) 8.5  
*Basil goats curd, caramelized hazelnut & winter leaves*

Charred Squash and Buckwheat Salad (vg) (gf) 8.5  
*Pickled mushroom, baby onion, parsley dressing & smoked almonds*

## Side Dishes

Creamy Mash Potato (v) (gf) 7

Honey Glazed Heritage Carrots (v) (gf) 7

Triple Cooked Hand Cut Chips (vg) (gf) 7

Sauteed Green Beans (v) (gf) 7

Warm Sourdough & Smoked Butter (v) 7

## From The Grill

8oz Sirloin Steak (gf) | 8oz Ribeye Steak 28 | 32 (gf)  
*Served with triple cooked hand cut chips, confit heritage tomato & peppercorn sauce*

The Penny's Beef Burger 18.5  
*Signature brioche bun, onion compote, lettuce, beef tomato & sliced gherkin & chips*

Grilled Scottish Salmon 22.5  
*Fresh linguine, lemon mussel cream sauce & Keta Caviar*

## Main Course

Slow Roast Cotswold Chicken (gf) 18.5  
*Chives mash potato, rainbow chard, chicken Jus*

Poached Cornish Hake (gf) 20.5  
*Garlic new potato, sea samphire, celery and cockles*

Roasted Jerusalem Artichoke Risotto (v) 17.5 (gf)  
*Shiitake mushroom, aged parmesan & hazelnut Oil*

**VG** Vegan   **GF** Gluten free   **V** Vegetarian

*All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.*

*Please let our staff know if you have any allergies. Our dishes are made here and may contain trace ingredients.*

## Sweet

Carrot and Apple Pie (v) 9.5  
*Peacan crumble, warm custard and vanilla ice cream*

Milky way Nougat Bar (v) 9.5  
*Coconut sorbet*

Lotus Biscoff Cheesecake (v) 9.5  
*Mocha coffee sauce*

