

Start

Moules - £6

Chardonnay, garlic, shallot, samphire

Goats Curd - £6

Panacotta, beetroot, balsamic, pickle (v)

Soup / Veloute - £5

Sourdough, french butter (V and Vegan Alt)

Pigeon - £6

Pancetta, fig, walnut, onion jam

Smoked Salmon - £6.5

Dill infused cucumber, pumpkin seed, dill mayonnaise, pea shoot

Scotch Egg - £6.5

Pork, chorizo, black pudding, sriracha ketchup

Mains

Miso Chicken - £15

Garlic, lemon, sweet potato & chilli croquettes, baby corn

8oz Ribeye - £23

Triple cooked chips, heritage tomatoes, portabella mushroom, peppercorn sauce

Venison Haunch - £16

Lyonnaise potatoes, celeriac puree, fig, port jus

Belly Pork - £15

Sweet potato fondant, bacon & apple puree, red cabbage

Squid Ink Linguine - £15

Mussels, smoked salmon, langoustine, samphire

Wild Mushroom Ravioli - £14

Stilton, crème fresh, walnuts, spinach (v)

We wish your visit to be as pleasurable as possible. If there are any aspects of your experience that you are not happy with, please speak to the manager so we can do everything we can to put it right. Complaints cannot always be retrospectively dealt with.

For more details on any allergens please speak to the duty manager. Service charge of 10% will be added to tables of 8 and above.

FINE DINING

LATITUDE
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