

Starters

Artisan Bread Selection	£7
<i>Served with a duo of whipped butters</i>	
Scotch Broth	£13
<i>Served with homemade treacle soda bread</i>	
Seared Scallops	£18
<i>Jerusalem artichoke velouté, apple and pancetta</i>	
Steak Tartare	£22
<i>Cured egg yolk, burnt shallot purée, marrow butter with a cheese scone</i>	
The 1789 Salad	£12
<i>Endive, local blue cheese, candied walnuts, honey truffle and marinated figs</i>	
Roasted Red Pepper and Tomato Soup (V) (Ve)	£11
<i>With an onion loaf</i>	
Beetroot Tartare (Ve)	£12
<i>Trio of golden, candied and red beetroot</i>	
Pork and Apricot Terrine	£15
<i>Crackling, burnt apple purée and baby apples</i>	

From the Grill

Sirloin 10oz	£34
Fillet 6oz	£38
Ribeye 10oz	£36
Picanha Rump 8oz	£30
<i>Add-on's</i>	
3 Whole King Prawns in Garlic Butter	£10

Add Sauce:

Peppercorn | Red Wine Jus | Blue Cheese | Garlic
Butter | Lobster Butter | Marrow Butter

All £5

Main Dishes

Cod Supreme **£34**

Leek ash crumb, potato terrine, bouillabaisse and rouille

Daube of Beef **£30**

Pomme puree, baby vegetables with red wine jus

The 1789 Salad **£28**

Chicken breast, endive, local blue cheese, candied walnuts, honey truffle and marinated figs

1789 Hot Smoked Salmon **£30**

Oak smoked in house with parsley mash, baby carrots and chive beurre blanc

Truffle Gnocchi (v) (Ve on request) **£26**

Wild mushrooms, kale and torched Kidderton Ash in a cream sauce

Curried Cauliflower Heart (Ve) **£26**

Coconut raita and mango purée with crispy chickpeas

Stuffed Saddle of Lamb **£30**

Lemon and thyme stuffing, sauté pink fir apple potatoes, broad beans with confit garlic jus

Chicken Breast **£32**

With wild mushroom and black truffle gnocchi in a chicken sauce

Market Fish of the Day

Seasonal catch delivered daily from our fishmonger

Price on Request

Side Dishes

Triple Cooked Chips	£7
French Fries	£6
Garlic Mushrooms with Spinach	£7
Crushed Sweet Potato with Chilli and Garlic	£7
Spring Greens	£6
Mini Caesar Salad	£6

Cheese Selection

Served with chutney, pear jelly, baby apples, whipped butter, celery, honey bread and oat biscuits.

With 3 different cheeses **£15**

With 6 different cheeses **£25**

Desserts

Dark Chocolate Crèmeux **£14**

With textures of blackberry

Rhubarb & Custard Cheesecake **£12**

White peach sorbet and grenadine syrup

Rum Poached Pineapple (Ve) **£12**

Pomegranate and coconut sorbet

Apple Charlotte **£12**

Spiced crème anglaise with custard ice cream

Black Forest Torte **£14**

Cherry compote with Chantilly cream

Sticky Figgy Pudding **£12**

Hazelnut caramel and vanilla ice cream

Selection of Fruit Sorbets **£11**

Selection of Ice Cream (Ve on request) **£11**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.